Lunch/Dinner Buffet Menu

Wasatch Buffet
Kale Salad
Tomato Cucumber Salad
Beef Medallions with Cherry Jus
Salmon with Fruit Salsa
Yukon Gold Mashed Potatoes
Roasted Baby Carrots with Maple Butter
Lion House Rolls with Honey Butter
Choice of Two Desserts
35

Ensign Buffet
House Green Salad with Ranch and Raspberry Vinaigrette Dressings
Bell Pepper and Cucumber Salad
Rosemary and Thyme Crusted Pork Loin with Browned Butter
Grilled Chicken Thigh with Pineapple Jalapeno Sauce
Rice Pilaf
Fresh Seasonal Vegetable
Lion House Rolls with Honey Butter
Choice of One Dessert
30

Oquirrh Buffet
House Green Salad with Ranch and Raspberry Vinaigrette Dressings
Fresh Grape Salad
Lemon Herb Salmon
Grilled NY Steak in Light Jus
Mashed Potatoes
Fresh Seasonal Vegetable
Lion House Rolls with Honey Butter
Choice of Two Desserts
33

Uinta Buffet
House Green Salad with Ranch and Raspberry Vinaigrette Dressings
Smoked Salmon with Jalapeno Cream Cheese
Antipasto Platter
Cheese Platter with Lavash and Crackers
Prime Rib with Carver
Herb Roasted Chicken
Olive and Tomato Salmon
Garlic Rosemary Fingerling Potatoes
Fresh Seasonal Vegetable
Lion House Rolls with Honey Butter
Choice of Three Desserts
49

Served after 11:00am.
For special dietary requests contact your coordinator. Prices listed per person. All prices subject to change. All prices subject to a 22% service charge and the current Utah food and beverage tax. Please select one menu for the entire group. All lunch/dinner buffets have a minimum of 40 people.
Lunch/Dinner Buffet Menu

Italian Buffet
House Green Salad with Ranch and Raspberry Vinaigrette Dressings
Roasted Red Bell Peppers and Tomato Bread Salad
Caprese Salad
Grilled Pork Chops with Herbs and Mushrooms
Chicken Scaloppini
Penne Pasta with Alfredo and Pancetta
Breadsticks
Choice of One Dessert
29

Enhancements
Manicotti  4.00
Meat or Vegetarian Lasagna  5.00

Asian Buffet
Ginger and Garlic Kale Salad
Egg Drop Soup or Hot and Sour Soup
Kung Pao Chicken
Mongolian Beef
Garlic Shrimp
Sticky Rice
Fresh Seasonal Vegetable
Choice of One Dessert
30

Mexican Buffet
House Green Salad with Ranch and Raspberry Vinaigrette Dressings
Jicama Slaw
Chicken Fajitas
Chili Verde
White Flour Tortillas
Condiments: Cheese, Olives, Tomatoes, Sour Cream, Guacamole, Salsa
Tortilla Chips
Refried Beans and Scallion Lime Rice
Tres Leches
Churros
30

Hawaiian Buffet
House Green Salad with Ranch and Raspberry Vinaigrette Dressings
Tropical Fruit Platter
Macaroni Salad
Kalua Pork
Marinated Chicken Thigh
Chicken Hekka
Steamed Sticky Rice
Pineapple Cake
Haupia (Coconut Pudding)
30

Enhancement
Lau Lau (GF)  4.00

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Light Buffets
Served between 11:00 am – 3:30 pm

Deli Sandwich Buffet
House Green Salad with Ranch and Raspberry Vinaigrette Dressings
Pasta Salad
Ham, Turkey and Roast Beef
Cheddar, Pepper Jack and Provolone
Condiments:
Lettuce  Pickles  Mayonnaise
Tomatoes  Avocados  Mustard
Onions  Sprouts  Oil/Vinegar
Wheat and White Hoagie Rolls
Choice of One Dessert
26

Soup and Salad
House Green Salad with Ranch and Raspberry Vinaigrette Dressings
Fresh Fruit Salad
Apple Broccoli Salad
Choice of Two Soup Selections:
Tomato Basil Soup  Broccoli and Cheese Soup
Chicken and Wild Rice Soup  Chili Con Carne
Vegetable Chili  Thai Lime Coconut Soup
Lion House Rolls with Honey Butter
Choice of One Dessert
22

Baked Potato Buffet
House Green Salad with Ranch and Raspberry Vinaigrette Dressings
Apple Broccoli Salad
Large Idaho Baked Potato with Condiments:
Meat or Vegan Chili  Cheddar Cheese
Bacon  Broccoli
Tomatoes  Green Onions
Cheese Sauce  Sour Cream
Lion House Rolls with Honey Butter
Choice of Two Desserts
25
Both Chili’s for all guests – add 4.00
Buffet Enhancements
The following items can be added to any of our Lunch/Dinner Buffets and will be ordered for your entire group.

Fresh Fruit Tray 2.50
Antipasto Vegetable Tray 2.00
Composed Salad 1.50
Shrimp Bowl 75.00/per bowl

Entrees:
Teriyaki Beef 5.00
Salmon with a Dijon Glaze 4.00
Herb Roasted Chicken 4.00
Rosemary and Thyme Pork Loin 4.00
Tofu and Asparagus 5.00
Ratatouille (Vegan) 5.00
Vegetable Lasagna 5.00

Soup (select one) 3.50
Tomato Basil Soup
Broccoli and Cheese Soup
Chicken and Wild Rice Soup
Chili Con Carne
Vegetable Chili
Thai Lime Coconut Soup

Carvery Enhancements
Prices include carver for one hour.
Each additional hour and/or additional Carver 75.00

Prime Rib Roast Au Jus and Horseradish 6.00
Turkey Breast with Gravy 5.00

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Dessert Selections
(Select One)
Chocolate Cake
French Silk Chocolate Mousse with Slivered Almonds
Chocolate Macadamia Nut Mousse Cake with an Oreo Cookie Crust
New York Cheesecake with Berry Sauce
Carrot Cake
Shortcake with Fresh Glazed Strawberries and Whipped Cream
(Seasonal April-September)
Strawberry Crepes with Berry Sauce and Whipped Cream
(Seasonal April-September)
Caramel Apple Shortbread Dessert
Pumpkin Pie (Seasonal October-December)
Key Lime Pie

Specialty Desserts
Crème Brûlée- Baked Vanilla Custard topped with Caramelized Sugar  2.00
Pavlova- Crisp Meringue Shell with Soft Center, Whipped Cream and Seasonal Fresh Fruit  2.00

Beverage Enhancements
(Select one)
Raspberry Lemonade  1.50
Sparkling Apple Juice  1.00
Sparkling White Grape Juice  1.00