Salad Selections
(Select One)

House Salad
House Greens with Carrots, Tomatoes, Cucumbers and Vinaigrette Dressing

Caesar Salad
Romaine, Parmesan Cheese, Crouton and Housemade Caesar Dressing

Kale Salad
Kale, Mandarin Oranges, Blackberries, Strawberries, Carrots and Ginger Soy Dressing

Greek Salad
Romaine, Tomatoes, Cucumbers, Olives, Feta Cheese and Herb Vinaigrette Dressing

Spinach Salad
Spinach and Mixed Greens with Cranberries, Red Onions, Bacon, Hardboiled Egg, Parmesan Cheese and Apple Vinaigrette Dressing

Knife and Fork Iceberg Salad
Petite Iceberg, Bleu Cheese, Bacon, Tomatoes and Vinaigrette Dressing 1.50

Knife and Fork Caesar Salad
Wedge of Romaine, Parmesan Cheese, Crouton, Lemon Wedge, Black Pepper and Housemade Caesar Dressing 1.00

Knife and Fork Berry Salad
Petite Iceberg, Romano Cheese, Assorted Berries and Apple Vinaigrette Dressing 1.50

Entrée Salad Selections
Please select one menu for the entire group. All entrée salad selections include the following: Lion House Rolls, Choice of One Entrée Salad and One Dessert.

Chicken Cranberry Salad
Mixed Greens, Chicken, Parmesan Cheese, Cranberries, Almonds, Tomatoes and Raspberry Vinaigrette Dressing 19

Chicken Mango Salad
Mixed Greens, Chicken, Mango, Sesame Seeds, Sunflower Seeds, Almonds and Ginger Soy Dressing 19

Cobb Salad
Romaine, Turkey, Bacon, Bleu Cheese, Avocado, Boiled Egg, Tomatoes and Vinaigrette Dressing 19

Taco Salad
Romaine, Chicken, Black Beans, Corn, Cheddar Cheese, Black Olives, Tomatoes, Onions, Tortilla Chips, Sour Cream and Chipotle Vinaigrette Dressing 20
Entree Selections
Please select one menu for the entire group.
All entree selections include the following:
   Lion House Rolls, Choice of One Salad, One Entrée and One Dessert.

Beef Entrees

Teriyaki Beef
Beef Tenderloin Medallions served with Teriyaki Sauce, Jasmine Rice
and a Fresh Seasonal Vegetable  29

Braised Beef
Braised Beef served with Gravy, Mashed Potatoes and a Fresh Seasonal Vegetable  27

Meatloaf
Lean Ground Beef with Sautéed Red and Green Peppers served
with Mashed Potatoes and a Fresh Seasonal Vegetable  26

Chicken Entrees

Chicken Fajitas
Marinated Chicken Thigh sautéed with Peppers and Onions served with
Avocado Sauce, Lime Wedges, Beans and Rice  24
    Steak in place of Chicken for all guests – add 4

Smith Chicken
Pan Seared Chicken Breast topped with Ham and Swiss Cheese served with
Mornay Sauce, Wild Rice Pilaf and a Fresh Seasonal Vegetable  24

Parmesan Chicken Breast
Chicken Breast with Parmesan Cheese served with Alfredo Sauce, Linguine
and a Fresh Seasonal Vegetable  25

Thyme Lemon Chicken
Chicken Breast served with Lemon and Thyme Beurre Blanc, Mushroom Rice Pilaf
and a Fresh Seasonal Vegetable  25

Fish / Seafood Entrees

Pangasius
Pangasius served with Fruit Salsa, Lemon Parsley Rice and a Fresh
Seasonal Vegetable  26

Lemon Butter Salmon
Salmon served with a Lemon Butter Sauce, Mashed Potatoes and a Fresh
Seasonal Vegetable  27

Seafood Enchilada
Crab, Lobster, Shrimp and White Sauce rolled in a Flour Tortilla topped with
Mozzarella and Jack Cheese served with Beans and Rice  27

Lobster Pot Pie
Flaky Crust filled with Lobster, Mixed Vegetables, Herbs and White Sauce served
with a Fresh Seasonal Vegetable  25
Entree Selections
Please select one menu for the entire group.
All entree selections include the following:
    Lion House Rolls, Choice of One Salad, One Entrée and One Dessert.

Pork Entrees
Pork Enchilada
Roasted Pork Rolled in a Corn Tortilla topped with Green Sauce and
Jack Cheese served with Beans and Rice  24

Bacon Wrapped Pork Loin
Porkloin wrapped with Bacon served with Jus, Mashed Sweet Potatoes
and a Fresh Seasonal Vegetable  26

Pasta Entrees
Manicotti
Medley of Cheese and Herbs in Tubes of Pasta baked in a Housemade Marinara Sauce
served with a Fresh Seasonal Vegetable  24

Lasagna (Minimum 24 people)
Layers of Ricotta Cheese, Italian Sausage, Pasta and Housemade Marinara Sauce served
with a Fresh Seasonal Vegetable  24

Sandwich Selections
Please select one menu for the entire group.
All sandwich selections include the following:  Kettle Cooked Potato Chips,
Choice of One Salad, One Sandwich and One of the Following Desserts:
Brownies, Lemon Bars or Magic Cookie Bars

Cold Sandwiches
Southwest Chicken Wrap
Grilled Chicken, Bacon, Cheddar Cheese, Tomato, Green Onion, Romaine
and Jalapeno Ranch Dressing wrapped in a Tortilla  18

Chicken Salad Sandwich
Chicken Salad and Sprouts served on a Croissant  21

Turkey and Ham Sandwich
Turkey, Ham, Provolone Cheese, Tomato, Onion, Lettuce, Olive Oil/Vinegar
and Herbs served on a Hoagie Roll  19

Turkey Bacon Avocado Sandwich or Wrap (Select one)
Turkey, Bacon, Avocado, Swiss Cheese and Mayonnaise served
on a Ciabatta Roll or wrapped in a Tortilla  24

Vegetarian Sandwich
Cucumbers, Red Peppers, Tomatoes, Swiss Cheese, Avocado and Sprouts
on a Hoagie Roll  24
Lunch Entrée Menu

Served between 11:00am—3:30pm.
For special dietary requests contact your coordinator. All 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.

Hot Sandwiches

Open Faced Prime Rib Sandwich
Thin Sliced Prime Rib smothered in Onions, Peppers and Mushrooms on a Focaccia Roll served with Jus and Horse Radish  26

Open Faced Turkey Sandwich
Roasted Breast of Turkey, Cranberry Sauce and Gravy on top of a Focaccia Roll  24

Dessert Selections
(Select One)

Chocolate Cake
Chocolate or Mint Brownie with Vanilla Ice Cream
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
Vanilla Ice Cream with a Shortbread Cookie
Shortcake with Fresh Glazed Strawberries and Whipped Cream
(Seasonal April-September)
Strawberry Crepes with Berry Sauce and Vanilla Ice 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