Hors d’oeuvre Reception Stations
(Minimum 25 guests)
- Cheese Platter or Fruit Platter and One Hors d’oeuvre Station: $10.00
- Cheese Platter or Fruit Platter and Two Hors d’oeuvres Station: $15.00
- Cheese Platter, Fruit Platter and Two Hors d’oeuvres Station: $20.00
- Cheese Platter, Fruit Platter and Three Hors d’oeuvres Station: $25.00

Hors d’ oeuvre Selections
- Beef Skewer with Sweet Chili Sauce: $5.00
- Beef Wellington with Horseradish Sauce: $4.50
- Chicken Satay with Citrus Soy Sauce: $4.00
- Chicken and Vegetable Lettuce Wrap with Peanut Sauce: $5.25
- Crab Cake with Lime Cream Fraiche: $4.50
- Bacon Wrapped Shrimp with Maple Cranberry Sauce: $5.00
- Spicy Italian Sausage and Cipollini Skewer with Whole Grain Mustard: $4.00
- Eggroll with Sweet Chili Sauce: $4.50
- Pot Sticker with Citrus Soy Sauce: $4.75
- Croquette with Blue Cheese Mornay: $4.00
- Bacon Wrapped Jalapeno: $4.00
- Grilled Vegetable Skewer with Balsamic Reduction: $4.50
- Mushroom Cap stuffed with Crab and Cheese: $4.50

Cake and Pie Reception Station: $9.00
(Minimum 75 guests)
Your choice of 6 selections from the following lists:
- Pies
  - Apple
  - Cherry
  - Mixed Berry
  - Key Lime
  - Chocolate Cream
  - Pumpkin (Seasonal October-December)
  - Strawberry (Seasonal April-September)
- Cakes
  - Carrot
  - Chocolate Cake
  - New York Cheesecake
  - Pumpkin Cake with Cream Cheese Icing
  - Chocolate Macadamia Nut Mousse Cake

Create your own Station
Minimum of 4 selections and 25 guests per selection.
Specialty and Beverage Enhancements additional.
Create your own Reception Station by selecting items from our:
Hors d’ oeuvre Selections
Reception Enhancements
Pastry Reception Enhancements
Enhancements
The following items can be added to our Hors d’oeuvre and Cake & Pie Reception Stations and will be ordered for your entire group.

**Reception Enhancements**
- Fresh Fruit Platter $4.50
- Crudité Platter $4.50
- Antipasto $6.75
- Roasted Vegetables with Bread $4.50
- Cheese Platter with Lavosh and Crackers $7.00
- Cheese Fondue with Bread $6.00
- Goat Cheese Tort with Lavosh and Crackers $8.00
- Crab Dip, Bread and Celery $5.75
- California Roll $6.00
- Smoked Salmon Crostini $6.25
- Mini Sandwich: Cold Cut or Chicken Salad $4.00
- Lion House Roll with Honey Butter $3.00
- Soup: Tomato Basil, Broccoli and Cheese, Chicken and Wild Rice, Chili Con Carne, Vegetable Chili or Thai Lime Coconut $4.50

**Specialty Reception Enhancements**
- Shrimp Platter (Approx. 70 pieces) $85.00/platter
- Smoked Salmon Platter with Jalapeno Cream Cheese and Red Onions (Serves 30 guests) $80.00/platter
- Carved Roasted Tenderloin with Bread, Dijon and Horseradish $8.00

**Pastry Reception Enhancements**
- Lemon Meringue Tartlet $3.00
- Strawberry Orange Tartlet $3.75
- Chocolate Caramel Tartlet $3.00
- Raspberry Tartlet $3.50
- Mini Éclair $3.50
- Mini Cannoli $4.50
- Mini Turnover: Apple, Cherry or Peach $4.50
- Chocolate Mousse Bar $3.25
- Cheesecake Bite: Vanilla, Chocolate or Strawberry Swirl $3.00
- Almond Raspberry Petit Four $3.00

**Beverage Enhancements**
(Minimum 25 guests)
- Infused Water $2.50
- Raspberry Lemonade $1.50
- Sparkling Apple Juice $1.00
- Sparkling White Grape Juice $1.00
- Hot Chocolate $4.00
- Herbal Tea $1.75

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.