

Dinner Banquet Buffet Menu

Summit Buffet

House salad bar,
Slow roasted prime rib seasoned with fresh garlic and herbs served with au jus and a horseradish cream, Rosemary roasted red potatoes,
Fresh salmon baked with white wine and topped with lemon vinaigrette served on a bed of spinach, Wild rice with fresh garlic,
Steamed broccoli and julienne carrots with a light butter sauce
Fresh baked honey wheat rolls
Creamy cheesecakes with assorted toppings
\$29.95 per person*

*Add-ons or Substitutions: \$2.50-\$4.50 per person**

Grilled Rib eye, Chicken Breasts, Fried Chicken, BBQ Baby back
Ribs: BBQ Beef, Chicken, or Pork, Skewered marinated Shrimp Roasted Pork with Mango Chutney, Salmon with lemon tomato vinaigrette

Wasatch Buffet

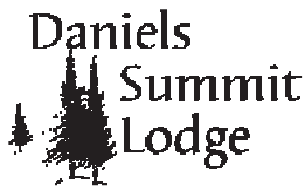
House salad bar,
Grilled seasoned rib eye steaks,
Your choice of Shrimp scampi or crispy panko parmesan shrimp,
Angle hair pasta with fresh basil, tomatoes and parmesan,
Chef's choice fresh vegetables,
Baked potatoes with all the fixings,
Freshly baked bread,
Crème Brule' with berries
\$29.95*

*Add-ons or Substitutions: \$2.50-\$4.50 per person**

Halibut w/Tomato Lemon Vinaigrette, Shrimp & Scallop w/Lemon crème sauce on Pasta,
True Cod, lightly breaded with volute sauce and bay shrimp.

****Coffee & Tea Service and Lemonade served with all Dinner Buffets.**

**Price per person excluding 8.05% sales and food tax & 18% service charge will be added to all banquet meals.
Events with under 24 guests please add a 15% per person surcharge. 10 person minimum is required for all banquet meals.
Prices subject to change.*



Dinner Banquet Buffet Menu

Barbeque Buffet

House salad bar,
Slow roasted barbecue beef and chicken,
Corn on the cob, Baked Beans,
Country-style Cole slaw, sliced watermelon,
Pasta salad with Italian vinaigrette and parmesan cheese,
Freshly baked cornbread with whipped honey butter,
Homemade apple pie with freshly whipped cream

\$28.95*

Add slow roasted barbecue pork or Barbecue ribs for \$3.50 per person

Home-style Chicken Buffet

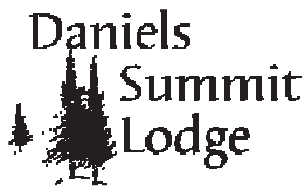
House Salad Bar,
Your Choice of: Crispy fried OR Roasted chicken,
Slow roasted BBQ ribs,
Buttery mashed potatoes with creamy chicken gravy,
Corn on the Cob, Country Cole slaw,
Pasta salad with Crisp vegetables and parmesan cheese,
Watermelon slices,
Fresh baked honey whole wheat rolls,
Peach-Raspberry cobbler with whipped cream

\$28.95*

Add Steak for \$4.50 per person

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Aspen Buffet

House salad bar,
Roasted marinated chicken,
Crispy tilapia fillets with rice pilaf,
Chef's choice fresh vegetables,
Creamy mashed potatoes with gravy,
Freshly baked bread,
Bread pudding with rum sauce,

\$27.95*

Southwestern Buffet

House salad bar,
Marinated flank steak and chicken breast Fajitas with sautéed red and green peppers &
sweet onions,
Warmed flour tortillas,
Guacamole, diced tomatoes, shredded lettuce, cheddar cheese, sour cream, and Salsa
fresca, Spanish rice, Refried beans,
Stone-ground Tortilla chips with homemade salsa,
Vanilla bean ice cream with fresh strawberries, raspberries, and blueberries topped with
home-style whipped cream

\$27.95*

Add Shrimp Fajitas for \$4.75 per person

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