



Katering Koncepts, Inc.

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Lighter Buffet Style Luncheon Options

*Bowtie Chicken Pasta Salad
with red grapes, green onions and cashews*

*Fresh Fruit Display
with available seasonal fruit
with watermelon, cantaloupe, pineapple, strawberries, red and green grapes*

Fresh Baked Rolls and Butter

*Chocolate Cake with Hot Fudge Topping
or
Lemon Zest Cake with Lemon Cream Cheese Glaze*

Marinated and Grilled Garlic and Rosemary Chicken Breasts

Caesar Salad with homemade croutons and assorted cheeses

Fresh Baked Shallot Rolls and Butter

Triple Chocolate Chunk Brownies and Snickerdoodle Cookies

*Asian Style Pasta Salad
with marinated and grilled chicken breasts, broccoli flowers,
slivered almonds and a tangy dressing*

*Fresh Fruit Display
with strawberries, red and green grapes*

Fresh Baked Sesame Rolls and Butter

Zesty Lemon Bars and Toasted Coconut Squares

1 Entrée Luncheon Options

Sweet Pulled Pork

Home-style Baked Beans

with sautéed onion, bacon and topped with cheddar cheese

Country Coleslaw with crushed peanuts and a tangy dressing

Fresh Baked Rolls and Butter

Chocolate Cake with Hot Fudge Topping

or

Lemon Supreme Cake with Powdered Sugar Glaze

Marinated and Grilled Rosemary Garlic Chicken Breasts

Capellena Pasta Salad with sun-dried tomatoes, basil and pine nuts in a balsamic vinaigrette

Caesar Salad topped with croutons and fresh parmesan cheese

Fresh Baked Shallot and Herb Rolls

Triple Chocolate Chunk Brownies and Chewy Toasted Coconut Squares

Grilled BBQ Chicken Breasts

Garlic Mashed New Red Potatoes

Garden Salad

*with Hot House cucumbers, Roma tomatoes, baby carrots
homemade croutons and assorted dressings*

Fresh Baked Rolls and Butter

Baked Apple Crisp and Old Fashioned Chocolate Chip Cookies

Marinated and Shredded Beef

Garlic Mashed New Red Potatoes

Garden Salad

*with Hot House cucumbers, Roma tomatoes, baby carrots
homemade croutons and assorted dressings*

Fresh Baked Rolls and Butter

Baked Cherry Crisp and Vanilla Ice Cream

*****All buffet style lunches come with flavored beverage and water display*****

20 person minimum

Plus Sales tax and 18% Gratuity

Drink Options:

Sparkling Cranberry Punch, Sparkling Apple Cider,

Ginger Limeade, Lemonade, Strawberry Lemonade,

Mint Lemonade, Vanilla Lemonade,

Vanilla Mint Lemonade or Citrus Wedding Waters