



***Katering Concepts, Inc.***  
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## *Buffet Style Dinner Options*

### ***Salad OR Vegetable Option (choose one)***

#### *Festive Garden Salad*

*with Hot House cucumbers, Roma tomatoes, sweet bell peppers, sliced olives,  
baby carrots and assorted dressings*

#### *Caesar Salad*

*with homemade croutons and assorted Parmesan cheeses*

#### *Fruity Spinach Salad*

*with sliced Bosc pears, crumbled Goat cheese, raisins and toasted walnuts  
with a homemade fresh raspberry dressing*

#### *Mandarin Oranges, Raisins and Candied Nuts*

*Served on a bed of greens with a homemade poppy seed dressing*

#### *Spinach Salad*

*with sliced mushrooms, shredded mozzarella, grated egg and bacon pieces  
served with a hot or cold vinegar dressing*

#### *Country Coleslaw*

*with a tangy dressing and crushed peanuts*

#### *Italian Pasta Salad*

*with Hot House Cucumbers, Roma Tomatoes, Black Olives and Italian Dressing*

*Fresh Fruit Salad or Display (if seasonally available)*

*Sautéed Carrots with Cinnamon Brown Sugar Glaze*

*Sweet Corn or Sautéed Baby Peas*

*French Cut Green Beans Sautéed with Bacon Pieces or Slivered Almonds*

*Zucchini, Squash and Carrot Medley with Fresh Herbs*

**Bread Option (choose one)**

*Fresh Baked Rolls, Shallot Herb Rolls,*

*Garlic Parmesan Rolls **OR***

*Fresh Sliced French Bread*

*All Breads served with Butter Pats*

**Potato Options and Beans (choose one)**

*Garlic Mashed New Red Potatoes **or** Creamy Mashed Potatoes with Gravy*

*Hash Brown Potato Casserole*

*Creamy Cheesy Scalloped Potatoes*

*Mashed Sweet Potatoes with Cinnamon Brown Sugar*

*Sweet White Onion Rice*

*Rice Pilaf with Blanched Slivered Almonds*

*Dirty Red Beans and Rice*

*Ranch Style Baked Beans with Bacon Bits and Cheddar Cheese*

*Homemade Holiday Stuffing*

*with sausage, red delicious apples and sautéed celery*

**Main Entrees Options (choose one, two or three)**

*Marsala Chicken with a White Wine Cream Sauce*

*Italian Chicken Parmesan*

*with Red sauce topped with melted Mozzarella Cheese*

*Honey Sesame Glazed Chicken Breasts*

*Chicken Cordon Bleu with a Swiss Cream Sauce\**

*Oven Roasted Turkey Breasts*

*Sweet Shredded Pork*

*Thin Sliced Pork Roast with a Balsamic Apple Glaze*

*Maple Glazed Ham*

*Sliced Garlic and Black Pepper Beef Brisket\*\**

*Marinated Shredded BBQ Beef\*\**

*Black Pepper and Sea Salt Seared Tri Tip Steak\*\**

*Pan Seared Salmon with Coconut or Dill Cream Sauce\*\*\**

*Baked Three Cheese Lasagna*

*Penne Pasta with Chicken and Diced Tomatoes in a Creamy Tomato Basil Sauce*

*Bowtie Pasta in a Basil Pesto Sauce with Chicken and Pine Nuts*

*Creamy Fettuccini Alfredo with Sliced Sautéed Chicken Breasts*

*Garlic Shrimp Scampi with Angel Hair Pasta\**

**Dessert Options (choose one or two)**

*Assorted Flavored Cupcake Display (counts as two options)*

*Assorted Fruit and Mousse Tarts (counts as two options)*

*Apple or Cherry Cobbler with Vanilla Ice Cream (counts as two options)*

*Chocolate Devil's Food Cake with Hot Fudge*

*Zesty Lemon Bars*

*Lemon Supreme Cake with Butter Cream Cheese Frosting*

*Spice Cake with Whipped Cream Frosting & Caramel Drizzle*

*Red Velvet Cake with Butter Cream Cheese Frosting*

*Triple Chocolate Chunk Brownies*

*Toasted Coconut Squares*

*Pecan Pie Bars*

*Miniature Cherry Cheesecake Bites*

*Raspberry Cheesecake Bars*

*New York Style Cheesecake  
with Raspberries and White Chocolate or Chocolate and Caramel Drizzle*

**Drink Options** (choose one)

*Sparkling Cranberry Punch, Sparkling Apple Cider,  
Ginger Limeade, Lemonade, Strawberry Lemonade,  
Mint Lemonade, Vanilla Lemonade  
or Vanilla Mint Lemonade*

*Plus, Sales Tax and 22% Gratuity  
25 Guest Minimum*