**Katering Koncepts, Inc.**

**1495 So. Blackridge Dr, Suite A210**

**St. George, UT 84770**

 **(435) 574-0059**

**Kelly@kateringkoncepts.com**

Buffet Style Dinner Options

**Salad or Vegetable Options (choose one)**

Festive Garden Salad

with assorted mixed greens, Hot House cucumbers, Roma tomatoes,

Shredded Baby Carrots, and Edamame

Served with Ranch and Creamy Italian Dressings

Caesar Salad

with homemade croutons and assorted Parmesan cheeses

Berry Spinach Salad

with Fresh Blueberries, Sliced Strawberries, Sweet Red Onion

Goat Cheese, Slivered Almonds with Sweet Poppyseed Dressing

Spinach Cranberry Apple Salad

served on a bed of Spinach with Diced Apples, Craisins, Feta Cheese, Candied Pecans

with a Honey Citrus Dressing

Garden Mediterranean Salad

with Romaine Lettuce, Diced Cucumbers, Roma Tomatoes, Garbanzo Beans,

Crumbled Feta Cheese and a Tangy Balsamic Dressing

Tossed Italian Salad

with Cherry Tomatoes, Black Olives, Slivered Red Onion, Shredded Parmesan Cheese

Tossed with Creamy Italian Dressing

Mexican Tossed Salad

with Diced Tomatoes, Crumbled Cojito Cheese, Pinenuts, Tortilla Strips

and Cilantro Cumin Dressing

Southwest Tossed Salad

with Diced Tomatoes, Black Beans, Sweet Corn, Tortilla Strips

and a Tangy BBQ Ranch Dressing

Fresh Cut and Sauteed Garlic Asparagus Spears with Lemon Zest

French Cut Green Beans Sautéed with Slivered Almonds

Zucchini, Squash, and Carrot Medley with Fresh Herbs

**Bread Options (choose one)**

Fresh Baked Rolls, Shallot Herb Rolls,

Garlic Parmesan Rolls, “Everything” Seasoned Rolls,

Asiago Rosemary Focaccia Bread, Mild Jalapeno Cheddar Focaccia Bread,

Miniature Butter Croissants, Fresh Sliced French Bread

All Breads served with Butter Pats

**Potato, Bean, and Rice Options (choose one)**

Garlic Mashed New Red Potatoes

Loaded Mashed Potatoes with Green onions, Bacon, and Cheddar Cheese

Creamy Mashed Potatoes with Gravy

Hash Brown Potato Casserole

Creamy Cheesy Scalloped Potatoes

Thyme **OR** Rosemary Roasted Red Potatoes

Wild Blend Rice with sauteed Green onions and Cranberries

Baked Garlic Herb Fried Rice

Rice Pilaf with Blanched Slivered Almonds

Ranch Style Baked Beans with Bacon Bits and Cheddar Cheese

Homemade Holiday Stuffing

with sausage, red delicious apples, and sautéed celery

Scalloped Sweet Potato with Fontina Blend Cheese and Herbs

Hot Butter Egg Noodles with Garlic, Herbs and Parmesan

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

Marsala Chicken with a White Wine Cream Sauce

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

Honey Glazed Boneless Skinless Thighs with Mango Salsa

Tuscan Style Sauce with Sundried Tomatoes and Sliced Mushrooms

over Chicken Breasts or Boneless Skinless Thighs

Ginger Sesame Marinated and Grilled Chicken Tenders

Creamy Fettuccini Alfredo with Sliced Sautéed Chicken Breasts

Butter Basted Sliced Turkey Breasts

Sweet Teriyaki Shredded Pork

Maple Glazed Ham

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

Marinated Shredded BBQ Beef**\*\***

Thin Sliced Roast Beef with Shallot and Rosemary Au jus**\*\***

Seared Prime Rib with Horseradish Sauce**\*\*\***

Must include additional attendant with Carving Station

Pan Seared Salmon with Pineapple Salsa**\***

Pan Seared Salmon with Soy Sesame Marinade**\***

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

Chocolate Devil’s Food Cake with Whipped Hot Fudge Frosting

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

Chewy Pecan Bars

Zesty Lemon Bars

Texas “Frosted” Sheetcake Bites

Old Fashioned Fudgy Oatmeal Revel Bars

Seven Layer Bars – butterscotch, coconut, chocolate, almonds….Yum!

Miniature Cherry Cheesecake Bites

Raspberry Cheesecake Bars

Frosted Holiday Sugar Cookies

New York Style Cheesecake with Raspberries and White Chocolate

Strawberry Shortcake **or** Banana Crème Pie Dessert Shots

Miniature Fruit and Mousse Tarts (counts as two options)

**Drink Options (choose one)**

Sparkling Cranberry Punch, Sparkling Apple Cider,

Lemonade, Strawberry Lemonade, Coconut Lemonade,

Mint Lemonade, Vanilla Lemonade

or Vanilla Mint Lemonade

25 Guest Minimum

Plus, Sales Tax and 22% Gratuity

**$1.25 additional fee per person\* $1.50 additional fee per person\*\***

**$8.50 per person + Carving Station and Attendant $200.00**

$1.75 additional for any Vegetable Option in addition to Salad Option

**Included:** Delivery, set up, 2 hours of food service, buffet & food display table linens, crystal plastic plates, utensils, cups, napkins, and clean-up.

**Not included:** Buffet tables, guest tables, linens, chairs, and Cake Cutting Service for Weddings.

**\*\*\*Due to rising industry costs prices are subject to change at any time\*\*\***