



Katering Koncepts, Inc.

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Heavy Buffet Options

*Choose One Salad **or** Vegetable Option*

Festive Garden Salad

*with Buttermilk Ranch and Creamy Italian Dressings
with a blend of crisp Romaine and Spring Mix, Hot House Cucumbers,
Colored Cherry Tomatoes, Edamame and garlic herb croutons*

Classic Caesar Salad

*Fresh cut Romaine Lettuce tossed with grated and shredded Parmesan cheeses,
garlic herb croutons and creamy Caesar dressing*

Berry Spinach Salad

*with a Sweet Poppyseed Dressing
with Fresh Blueberries, Sliced Strawberries, Sweet Red Onion,
Shredded Mozzarella Cheese, and Candied Almonds on a bed of Spinach*

Cranberry Apple Spinach Salad

*with a Honey Citrus Dressing
served on a bed of Spinach with crisp sliced apples, dried cranberries,
crumbled Goat cheese, and toasted slivered almonds*

Classic "Wedge" Salad

*with a Creamy Blue Cheese **OR** Buttermilk Ranch Dressing
with Large Diced Iceberg Leaves, Cherry Tomatoes, Bacon Bits, and Crumbled Blue Cheese*

Mediterranean Chopped Salad

*with Lemon Herb Vinaigrette
Served on a bed of crisp Romaine lettuce, Hot House Cucumbers, cherry tomatoes,
Kalamata Olives, red onion, sliced pepperoncini, and Crumbled Feta Cheese*

Southwest Chopped Salad

*with a Tomatillo Ranch Dressing
Blend of fresh cut Romaine lettuce and Spring Mix, roasted corn, black beans,
Cherry tomatoes, red onion, Queso Fresca cheese and crisp tortilla strips*

Harvest Pear and Pecan Salad

with a Maple Balsamic Vinaigrette

*Fresh Spring Greens, Sliced pears, dried cranberries, crumbled Goat cheese,
finely diced scallions and candied Pecans*

Asian Crunch Salad

with a Ginger Sesame Dressing

*Blend of fresh-cut romaine lettuce and shredded cabbage, carrots, Edamame,
Green onions, Mandarin Oranges, toasted almonds and crispy wonton strips*

Caprese Garden Salad

with a Balsamic Vinaigrette

*Fresh Spring Greens, colored cherry tomatoes, Mozzarella pearls,
Hot House Cucumbers, red onion, and fresh Basil*

OR

Lemon Garlic Asparagus

Asparagus with fresh garlic and finished with Lemon Zest

Garden Medley

Sautéed zucchini and yellow squash with a garnish of red bell pepper

Honey Butter Sweet Kernel Corn

Sweet corn kernels tossed with whipped honey butter

Parmesan Herb Roasted Cauliflower

Oven-roasted cauliflower topped with Parmesan and herbs

Southern Style Green Beans

French-cut green beans topped with garlic, bacon bits, and herbs

Roasted Glazed Brussel Sprouts

Roasted Brussels sprouts with butter and Balsamic glaze

French Almond Green Beans

French-cut green beans topped with garlic, herbs, and slivered almonds

*****Add on a Vegetable with your Salad Option for \$2.00 per person*****

Choose One Bread Option

Fresh Baked Rolls

golden soft fresh baked rolls

Shallot Herb Rolls

seasoned with Olive oil, shallots, Sea salt and Italian herbs

Garlic Parmesan Rolls

brushed with garlic butter and finished with Parmesan cheese

Honey Sesame Glazed Rolls

sweet honey butter glaze topped with toasted sesame seeds

Rosemary Sea Salt Rolls

seasoned with Olive oil, fresh Rosemary, and Sea salt

Sliced Soft-Baked French Bread

Freshly baked French bread with a soft, tender center and a delicate, soft crust

Sliced Soft-Baked Pretzel Bread

Freshly baked pretzel bread with a soft, tender center and a slightly salty crust

All Breads served with Butter Pats

Choose One Starch Option

Garlic Mashed Red Potatoes

Creamy whipped skin-on red potatoes, with garlic, butter and seasonings

Creamy Loaded Mashed Potatoes

Creamy whipped Russet potatoes with butter, Cheddar cheese, bacon bits and green onions

Cheese Scalloped Potatoes

Thinly sliced potatoes layered with cream, cheese and secret seasoning

Parmesan Crusted Red Potatoes

Large diced red potatoes crusted with herbs and Parmesan cheese

Creamy Boursin Mashed Potatoes

Creamy mashed potatoes with Boursin cheese and herbs

Penne Pasta with Vodka Sauce

Penne pasta tossed with Creamy Red and White Vodka Sauce topped with Parmesan flakes

Bowtie Pasta with Garlic Parmesan Cream Sauce

Bowtie Pasta with Creamy Roasted Garlic Sauce topped with shredded Parmesan cheese

Three Cheese Rigatoni Pasta

*Rigatoni Pasta in a Marinara Cream sauce topped with
Mozzarella, Ricotta and Parmesan Cheeses*

Creamy Garlic and White Cheddar Mac n' Cheese

Elbow pasta with a creamy garlic white cheddar cheese sauce

Creamy Tuscan Orzo

Orzo pasta with fresh spinach, sun-dried tomatoes, and Parmesan cream sauce

Brown Butter Rice Pilaf

Butter-seasoned rice pilaf with toasted almond slivers

Choose One, Two or Three Main Entree Options

Southern Blackened Grilled Chicken Breasts

Grilled chicken breasts with a bold Southern blackened blend

Grilled Chicken Marsala

Marsala wine cream sauce with sauteed Mushrooms

Grilled Garlic Herb Chicken Breasts

Creamy herb butter sauce with garlic and lemon

Breaded Chicken Cordon Bleu*

Stuffed with honey ham and Swiss cheese

Topped with Creamy Swiss Sauce

Ginger Sesame Glazed Chicken Breasts

Sweet and savory glaze with garlic, soy, ginger, sesame and green onions

Bourbon Glazed BBQ Chicken Breasts

Grilled Chicken with a sweet and tangy BBQ sauce with a touch of Bourbon

Creamy Fettuccine Alfredo

with heavy cream, butter and Parmesan cheeses

with herb grilled and sliced chicken breasts

Oven Roasted Sliced Turkey Breasts

Butter-basted and oven-roasted sliced whole turkey breasts

Shredded Sweet Pork

Slow roasted and shredded sweet, glazed pork

Kalua Shredded Pork

Tender shredded citrus and herb roasted pork

Pan Seared Salmon Filet**

Topped with a sweet pineapple salsa blend

Pan Seared Salmon Filet**

with a Miso Honey Glaze

Slow Roasted Beef Brisket**

Served with a sweet and tangy BBQ sauce with a touch of Bourbon

Thin Sliced Tri Tip Steak**

Served with Fresh Herb Chimichurri

Thin Sliced Filet Mignon Tenderloin***

Served with a Balsamic Rosemary Glaze

Balsamic reduction with garlic, rosemary and a touch of sweetness

Prime Rib Carving Station****

Additional Attendant with Carving Station Required

Butter and Herb Roasted Prime Rib seared to perfection

Served with Au Jus and Creamy Horseradish

Choose One or Two Dessert Options

Assorted Bars

Triple Chocolate Chunk Brownies

Pecan Caramel Turtle Brownies

Texas "Frosted" Sheetcake

Toasted Coconut Squares

Old-Fashioned Fudgy Oatmeal Revel

Chocolate Drizzled Rice Crispy Treats

Baseball Bars – chocolate, oatmeal, peanut butter and butterscotch - goodness!

Rich Cheesecake Bites

Swirled Chocolate Cheesecake with Oreo Crumb Crust

Creamy Raspberry Cheesecake with Graham Cracker Crust

Salted Caramel Cheesecake with Salted Pretzel Crusts

Key Lime Cheesecake with Graham Cracker Crumb Crust

Assorted Cookies

Frosted Sugar Cookies

Lemon Meltaway Cookies

Lemon Crinkle Cookies

Cinnamon Sugar Snickerdoodle Cookies

Old Fashioned Chocolate Chip Cookies

White Chocolate Oatmeal Cranberry Cookies

Cowboy Cookies with coconut, chocolate, and butterscotch

Bundt Style Cake Slices

Chocolate Devil's Food Cake with Whipped Hot Fudge Frosting

Lemon Supreme Cake with Buttercream Cheese Frosting

Spice Cake with Whipped Cream and Caramel Drizzle

Red Velvet Cake with Buttercream Cheese Frosting

Toasted Coconut Cake with Coconut Cream Cheese Frosting

Miniature Dessert Shots

Creamy Whipped Chocolate Mousse with Oreo Crumbs

Strawberry Shortcake with Graham Cracker Crumbs and Whipped Cream

Banana Crème Pie with Graham Crackers, Sliced Banana and Whipped Cream

Creamy Salted Caramel Mousse with Crushed Pretzel Crumbs

*****Additional Dessert Options for \$1.50 per person*****

Choose One Beverage Option

Sparkling Beverages

Sparkling Cranberry Punch or Sparkling Apple Cider

Flavored Lemonades

Plain Lemonade, Strawberry, Coconut, Peach,
Blackberry, Mint, Blueberry, Vanilla, Mango,
Raspberry, Cherry, or Prickly Pear

Additional fee per person for Vegetable Option in addition to Salad Option
Additional fee per person to add extra Dessert Options

25 Guest Minimum on all events
Plus 7.75% Sales Tax and 22% Gratuity

Please call (435) 574-0059 for pricing

*Additional fee per person**

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*Additional fee per person + Carving Station and Attendant fee*****

Dinner Buffet Service Includes:

Delivery and setup
2 hours of food service
Buffet and food display table linens
Crystal plastic plates, utensils, cups, and napkins
Full clean-up after service

Not Included:

Buffet tables
Guest tables, chairs, and linens
Cake cutting service (for weddings)
Outdoor workstation

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