



At Temple Square

Banquet

Menu

General Information

- 1. Final Guarantees are required 7 days in advance of the function.*
- 2. Your guarantee is your minimum charge for the function.*
- 3. Groups requesting tax exemption must submit a tax-exempt number prior to the function date.*
- 4. All prices are subject to change. Previously completed, signed contracts will be honored.*
- 5. All federal, state, and local laws regarding food and beverage service will be complied with, including purchase or consumption.*
- 6. No food or beverage will be brought in without prior approval. Permission may be arranged by approval of Hotel Management.*
- 7. At the conclusion of your catered event, the non-consumed food becomes the property of the hotel. Due to health department codes, leftover food may not be removed from the event area.*
- 8. Cancellation will require at least two weeks prior notice in order for advance deposit to be fully refunded.*
- 9. Any cancellation made less than 30 days prior to function date is subject to forfeiture of deposit.*

SPECIALTY BREAKS

Continental Breakfast

*Chilled Orange, Apple &
Cranberry Juices, Freshly Baked
Breakfast Pastries, Fresh Brewed Regular and
Decaffeinated Coffee*

\$6.55

Deluxe Continental Breakfast

*Chilled Orange, Apple &
Cranberry Juices, Freshly Baked
Breakfast Pastries, Fresh Sliced Seasonal Fruits Served the Honey-
Raspberry Yogurt Dip, Fresh Brewed
Regular and Decaffeinated Coffee*

\$7.98

BREAKFAST

All Breakfast Entrees Served Buffet Style

All American Breakfast

Fluffy Scrambled Eggs French Toast or Pancakes with Homemade Syrup Bacon & Sausage, Golden Hash Browns, Pastries Fresh Fruit Orange Juice , Fresh Brewed Coffee. & Hot Chocolate

\$19.45

Hearty/Hungry Breakfast

Biscuits and Sausage Gravy, Scrambled Eggs, Bacon, Country Potatoes, Yogurt, Fresh Fruit, Orange Juice , Fresh Brewed Coffee & Hot Chocolate

\$19.45

Uptown Breakfast

Crustless Spinach Bacon Quiche , Pear Mascarpone French Toast, with Homemade Syrup, Hash Browns, Bacon & Sausage, Sweet Breads, Fresh Fruit , Yogurt, Orange Juice, Apple Juice, Fresh Brewed Coffee & Hot Chocolate.

\$20.45

Down Home Breakfast

Baked Pecan Bread Pudding with Homemade Syrup, Scrambled Eggs, Hash Browns, Bacon, Sausage, Sweet Breads, Fresh Fruit, Orange Juice, Fresh Brewed Coffee & Hot Chocolate

\$19.45

*All prices are subject to service charge and tax.
All Breakfast Selections Are A 25 Guest Minimum*

Light Lunch Menu

All Light Lunch Entrees Served with Punch & Ice Water Buffet Style

Rio Fresh Mex Salad

Select two choiced of Meat: (shredded chicken, pork, or beef). Served with seet cilantro rice, black brans, shredded romain lettuce, sour cram, guacamole,, cheese, pico de gallo, large flour tortilla, cramy tomatillo cilantro dressing and crispy tortilla strips.

\$20.45

Gourmet Wraps

Select two from the following choices: Chicken Ceasar, Santa Fe, Chicken, Turkey Bacon Avocado, and Vegetarian. Served with Italian Pasta Salad, Tossed Green Salad & Ambrosia Fruit Salad.

\$20.45

Smoked Beef Brisket

Sandwich

Served on a Kaiser Roll. Served with Baked Beans, Herb Garlic Potatoes & Coleslaw.

\$21.45

Sandwich & Soup

Sandwich bar with choice of three meats and 10 toppings. Served on wheat and white hoagie buns.

Select two soup choices from :

Chicken Noodle, Broccoli Cheese, Creamy Potato, Tomato Basil, and Hearty Vegetable

\$20.45

Duo Pasta

Chicken Alfredo or Meat Marinara sauce with Linguini. Served with Zucchini and Yellow Squash , Tossed Green Salad & Artisan Rolls.

\$20.45

*All prices are subject to service charge and tax.
All Breakfast Selections Are A 25 Guest Minimum*

LUNCH MENU

*Luncheon Entrees Are Served with Tossed Salad
Roll, & Butter, Vegetable, Punch, Coffee & Decaf.*

Roasted Turkey

*Oven Roasted Hand Carved Turkey
Served with Homemade Mash Potatoes
& Turkey Gravy*

Hawaiian Chicken

*Sautéed Chicken Breast with Pineapple
and A Teriyaki Glaze.
Served with Rice Pilaf*

Sirloin Tips

*Tender Sirloin Tips Braised in a Hunter Sauce with
Mushrooms & Onions Served with Homemade Egg
Noodles*

Chicken Picata

*Chicken Breast Smothered in a Lemon Vidalia
Onion Sauce and Served Over Linguini With Our
Specialty Pesto Sauce*

Danish Cranberry Chicken

*Tender Chicken Breast
with a Sweet Cranberry Glaze*

Oven Roast Chicken

*Tender Chicken Breast slow cooked and
served with Herb Garlic Potatoes and gravy.*

\$23.45

*All prices are subject to service charge and tax.
All Luncheon Selections Are A 25 Guest Minimum*

LUNCH MENU *Cont.*

*Luncheon Entrees Are Served with Tossed Salad
Roll, & Butter, Vegetable, and Punch, Coffee & Decaf.*

Chicken Marsala

*Sautéed Chicken Breast in
flavorful mushroom sauce.
Served with rice pilaf*

Sicilian Chicken

*Chicken Breast topped with ham and Italian
3 cheese sauce.
Served with white rice.*

Pot Roast

*Tender Beef slow roasted with our chef's own flare
of spices. Served with baked potato.*

Pork Loin

*Tender pieces of Pork topped with a
Orange Ginger Glaze.
Served with mashed potatoes.*

Honey Ham

*Tender Honey Ham in a sweet honey glaze.
Served with potatoes au gratin.*

Southwestern Chicken

*Chicken Breast topped with sautéed onions,
yellow and red bell peppers, pepper jack
cheese & cilantro served with Rice Pilaf.*

\$23.45

*All prices are subject to service charge and tax.
All Luncheon Selections Are A 25 Guest Minimum*

DINNER MENU

*Dinner Entrees Are Served with Tossed Salad
Roll, & Butter, Vegetable, Dessert and Punch, Coffee & Decaf.*

Danish Cranberry Chicken

*Slow Roasted with our chef's own flare of spices.
Served with Baked Potato.*

\$24.45

Chicken Cordon Bleu

*Chicken Breast stuffed with Ham & Cheese and
topped with a Three Cheese Cream Sauce
Served with Rise Pilaf.*

\$24.45

Southwestern Chicken

*Chicken breast topped with sautéed onions, yellow
& red bell peppers, pepper jack
cheese & cilantro. served with Spanish rice.*

\$24.45

Mandarin Orange Chicken

*Grilled chicken breast with a
sweet & sour orange sauce.
Served with White Rice.*

\$23.45

Stuffed Chicken Breast

*Chicken Breast filled with an Apple Cranberry
Stuffing and topped with a creamy mushroom
sauce. Served with herb & garlic roasted potato.*

\$24.45

Pork Loin

*Tender Pork topped with a orange ginger glaze.
Served with baked potato.*

\$24.45

Creamy French Chicken

*Chicken Breast In Creamy Saice With Specialty
Wines & Sundried Tomatoes. Sauce.*

Served with Rice Pilaf

\$25.45

Raspberry Chicken

*Chicken Breast with Sweet Raspberry Glaze
Served with White Rice*

\$24.45

*All prices are subject to service charge and tax.
All Luncheon Selections Are A 25 Guest Minimum*

DINNER MENU CONT.

*Dinner Entrees Are Served with Tossed Salad
Roll, & Butter, Vegetable, Dessert and Punch, Coffee & Decaf.*

Pot Roast

*Tender Beef slow roasted with our chef's own flare
of spices. Served with baked potato.*

\$24.45

Prime Rib

*Succulent prime rib with au jus
& horseradish cream sauce.*

Market Price

Grilled Halibut

Slowly grilled with a lemon & pepper seasoning.

Price & Availability TBD

Teriyaki Salmon Fillet

*A salmon fillet topped with a pineapple teriyaki
glazes Served with white rice.*

\$23.95

Stuffed Chicken Breast

*Chicken Breast filled with an Apple Cranberry
Stuffing and topped with a creamy mushroom
sauce. Served with herb & garlic roasted potato.*

\$23.45

Smothered Steak

*Tender sirloin steak in a flavored
mushroom sauce.*

Served with baked potato.

\$25.45

Sicilian Chicken

*Chicken breast topped with ham and 3 cheese
sauce. Served with baked potato..*

\$23.45

Tilapia

*Flakey white fish served with a lemon onion
Vinaigrette Sauce and Rice Pilaf.*

\$25.45

*All prices are subject to service charge and tax.
All Luncheon Selections Are A 25 Guest Minimum*

DINNER MENU CONT.

*Dinner Entrees Are Served with Tossed Salad
Roll, & Butter, Vegetable, Dessert and Punch, Coffee & Decaf.*

Breaded Cod

Topped with light lemon cream souce.

\$25.45

Roasted Turkey

*Oven Roasted Hand Carved Turkey, Stuffiong &
Cranberry Sauce Served with Homemade
Mash Potatoes & Turkey Gravy*

\$25.45

Fillet Mignon

Market Price

Chicken Picata

*Chicken breast smothered in a lemon Vidalia
Onion sauce and served over linguini with our
specialty pesto sauce.*

\$24.45

Beef Tenderloin

With Pomegranate Balsamic Glaze

Market Price

*All prices are subject to service charge and tax.
All Luncheon Selections Are A 25 Guest Minimum*

Theme Buffet Menu

Theme Buffet Selections Are Served Buffet Style with Dessert and Punch, Coffee & Decaf.

Mexican Fiesta

Cheese Enchiladas, Shredded Beef Burritos, Shredded Chicken & beef Tacos, Mexican rice, refried beans, Served with tossed salad , chips & salsa

\$23.45

Hawaiian Luau

Hawaiian Chicken, Kailua port, tropical rice, stir fry vegetable, fresh cut fruit, house green salad, rolls & Butter

\$24.45

A Taste of Italy

Pasta Bar: Our most popular choice! Includes the following gourmet pastas Ritoni, Linguini, & Bow-tie . Our homemade Alfredo Sauce, Marinara Sauce and creamy oven roasted Bell Pepper Sauce. A variety vegetable and meat topping. Chefs vegetable and a variety of Italian Rolls & Butter:

\$27.45

Oriental Rice Bowl Bar

Choice of white , brown, and sticky rice, The following sauces: teriyaki , sweet & sour, and soy sauce . The following meats: shrimp, crab, beef, & chicken. The following vegetables: green onions, carrots , broccoli, celery, snow peas, bamboo shoots, water chest nuts, zucchini & yellow squash. Oriental green salad, with rolls & butter:

\$27.45

All prices are subject to service charge and tax.

All Luncheon Selections Are A 25 Guest Minimum

Theme Buffet Menu cont.

***Theme Buffet Selections Are Served Buffet Style with Dessert and
Punch, Coffee & Decaf.***

Western Round Up BBQ

Make four selections from our different side dishes. Served with rolls & butter.

<i>Western Special: Steak & Chicken.....</i>	<i>\$29.455</i>
<i>Ribs: Beef or Pork.....</i>	<i>Market Price</i>
<i>BBQ Chicken.....</i>	<i>\$23.455</i>
<i>Steak.....</i>	<i>Market Price</i>
<i>BBQ Hamburgers & Hot Dogs.....</i>	<i>\$20.45</i>
<i>Gourmet Hamburger Bar.....</i>	<i>\$20.45</i>

Served with sautéed mushrooms, peppers onions & guacamole.

Western BBQ Sides:

<i>Baked Beans</i>	<i>Corn on the Cob (in Season)</i>
<i>Baked Potato</i>	<i>Corn with Peppers</i>
<i>Herb & Garlic Potatoes</i>	<i>Tossed Salad</i>
<i>Potato Salad</i>	<i>Caesar Salad</i>
<i>Italian Pasta Salad</i>	<i>Tropical Fruit Salad</i>
<i>Rice Pilaf</i>	<i>Cole Slaw</i>
<i>Mashed Potatoes</i>	<i>Watermelon</i>

All prices are subject to service charge and tax.

All Luncheon Selections Are A 25 Guest Minimum

SPECIALTY ITEMS

Assorted Danish *\$1.85 Each*

Muffins (Blueberry, Bran, Banana, or Apple Cinnamon) *\$1.85 Each*

Bagel *\$1.85 Each*

Assorted Gourmet Cookies *\$1.85 Each*

Choices : Sugar, Chocolate Chip, Peanut Butter , Oatmeal, Pumpkin, Snicker Doodle, German.

Large Brownies *\$1.85 Each*

Choices: Mint, German Chocolate, Fudge, Cream Cheese, Oreo, Nut.

Éclairs *\$1.95 Each*

Cream Puffs *\$1.85 Each*

Assorted Doughnuts *\$1.85 Each*

Nut Bread (2 PP) *1.85er Person*

Choices: Banana, Cranberry, Blue Berry, Apple Cinnamon, Lemon Poppy Seed

Cinnamon Rolls *\$1.85 Each*

Cheese Cake *\$2.75 Each*

Choices : Plain, Chocolate, Lemon, Raspberry.

Fruit Tart *\$1.95 Each*

All Specialty Item Selections are for a 25-guest minimum.

All Prices are subject to tax and service charge

BEVERAGES

Coffee – Regular or Decaffeinated *\$8.80 Per Pot*

Coffee – Regular or Decaffeinated *\$44.00 Per Urn*

Chilled Fruit Juice *\$8.80 Per Pitcher*

Soft Drink *\$1.75 Per Can*

Iced Tea *\$6.16 Per Pitcher*

Hot Tea *\$1.10 Per Bag*

Hot Chocolate *\$1.10 Per Bag*

Punch, Lemonade, Raspberry Lemonade *\$ 11.00 Per Gallon*

All Specialty Item Selections are for a 25-guest minimum.

All Prices are subject to tax and service charge



At Temple Square

HORS D'OEUVRES RECEPTION

25 person minimum

\$16.00 Per Person plus service charge & tax

Choose TWO of our Hot Hors D'oeuvre Presentations:

Chicken Wings of Fire (3 PP)

Chicken Drummets with BBQ Glaze (2 PP)

Pork, Chicken, or Vegetable Egg Rolls with Dipping Sauce (3 PP)

Cheese and Pico Quesadilla (1 PP)

Swedish or BBQ Meatballs (4 PP)

Cocktail Sausages in BBQ Sauce (3 PP)

And

Choose THREE of our Cold Hors D'oeuvre Presentations:

Domestic Cheese and Crackers (6 oz. PP)

Fresh Fruit Presentation with Yogurt Dip (6 oz. PP)

Gourmet Vegetable Presentation (6 oz. PP)

Assorted Chips and Dips (6 oz. PP)

Tortilla Chips with Salsa and Guacamole (6 oz. PP)

Assorted Fresh Baked Cookies (1PP)(Jumbo)

Also Includes Choice of Fruit Punch , lemonade or Raspberry Lemonade.

(20 oz. PP)



At Temple Square



Dessert Social

\$5.00 Per Person

25 Guest Minimum

Price is Subject To Tax & Service Charge

Choose Three

Brownies

(Black Out, Peanut Butter, Salted Carmel)

Éclairs

Cream Puffs

Fruit Tart

Scothie Bars

Pie

(Apple, French Apple, Blueberry, Cherry, Peach, Pumpkin, Key Lime, Pecan, French Slik, Banana Cream, Lemon Cream, Lemon Meringue, Coconut Cream)

Specialty Cup Cakes

(S'mores, Raspberry, Chocolate, Lemon, Blueberry, Orange Dream Sicle, Red Velvet Salted Carmel)

Cookies

(Ice Sugar, Macadamia Nut, Chocolate Chip, Oat Meal Raisin, Pumpkin Chocolate Chip, Snicker Doodle, Cannoli,)

Choose One

Beverage: *Fruit Punch, Lemonade, Raspberry Lemonade, Coffee, Ice Tea, Soft Drink.*



WASATCH
PIZZA
Established 1984



At Temple Square

Pizza Social



Mini Salad Bar:

Large Bowl Salad Greens Toppings: Tomatoes, Cucumbers, Cranberries, Cheese, Olives.

Dressings: Italian, Ranch, Thousand, Blue Cheese. **Beverage Choice:** Soft Drink, Fruit Punch, Lemonade, Raspberry Lemonade **\$6.00 per person.**

Garlic Bread with Marinara Sauce \$4.50 per loaf

TRADITIONAL CHEESE on Wasatch Marinara **large 11.54 x-large 15.74**

GARLIC TOMATO with sliced tomatoes, roasted garlic, cheddar and Wasatch marinara. **large 14.69, x-large 18.90**

GREAT SCOTT A hefty offering of **Italian sausage, pepperoni, ham, mushrooms, onion, green peppers, olives, and mozzarella cheese** on our sumptuous sauce. **large 18.36 x-large 24.14**

PEPPERONI Arezzio Pepperoni, mozzarella and our famous Wasatch Marinara. **large 13.11 x-large 14.69**

MAUI WOWIE A knockout tropical punch of **pineapple, roasted ham, and mozzarella,** **large 14.69, x-large 19.94**

WIDOWMAKER **Ham, salami, pepperoni, Italian sausage, seasoned beef, and black olives** top a layer of mozzarella on Wasatch marinara. **No Fear! large 18.36 x-large 24.14**

GRIZZLY GULCH Italian sausage, **artichoke hearts, feta cheese, and mozzarella** top your choice of fresh pesto (add 1.00) or Wasatch marinara. Life is good! **large 18.36 x-large 24.14**

LONE PEAK A mountain of roasted eggplant, mushrooms, zucchini, sweet roasted garlic, feta cheese, mozzarella and Greek olives top our famous sauce **large 18.36 x-large 24.14**

MT. WOLVERINE Oven fresh with sweet roasted garlic, mushrooms, goat cheese, mozzarella, onions, roasted peppers on Wasatch marinara. Add sun-dried tomatoes for **2.10 large 18.36 x-large 24.14**

MT. OLYMPUS Traditional vegetarian with mushrooms, onion, green peppers, black olives, and fresh tomatoes with a blend of mozzarella and cheddar on Wasatch Marinara. **large 18.36, x-large 24.14**

CORDON BLEU Oven roasted **Chicken, ham, Swiss, bleu cheese** and mushrooms on Alfredo sauce. **Large 18.36 x-large 24.14**

PFEIFFERHORN Spicy sausage, **Greek spinach, feta mushrooms, rosemary and pine nuts** on pesto. **large 18.36 x-large 24.14**

BBQ CHICKEN The bold flavor of BBQ chicken, sweet red onions, smoked Gouda cheese and fresh cilantro on tangy BBQ sauce. Everyone should try this pizza – it's one of our top sellers!
large 18.36 x-large 24.14

CHICKEN PESTO Roasted chicken, Roma tomatoes, and mushrooms on pesto. Mmmmlarge **large 18.36 x-large 24.14**

CAJUN QUEEN A potent combination of **shrimp, Italian sausage, roasted peppers, onions, and mozzarella cheese** on spicy Cajun sauce. **large 18.36 x-large 24.14**

THE BAJA A seductive blend of **shrimp mushrooms and roasted garlic** on Alfredo sauce with fresh herbs.
large 18.36 x-large 24.14

CREATE YOUR OWN PIZZA

	Large-15"	X-Lrg-18"
Cheese	11.54	17.84
Two-Topping	14.69	19.94
Three-Topping	16.26	22.04
Four-Topping	17.84	24.14

Sauces Marinara, *Pesto, *Alfredo or *Barbeque (*specialty sauces **\$2.10 extra**)

Meats: Italian Sausage, Pepperoni, Salami, Chicken, Ham, Seasoned Beef, Bacon

Vegetables: Tomatoes, Mushrooms, Sweet Red Onions, Sweet Roasted Garlic, Black Olives, Broccoli, Jalapeños, Capers, Roasted Eggplant, Zucchini, Pineapple, Green Bell Peppers

Prices are subject to tax & service charge.

Special Toppings (count as two) Sun-dried Tomatoes, Shrimp, BBQ Chicken, Goat Cheese, Smoked Salmon, Green Olives

HORS D'OEUVRES

*Each selection is priced per person with a 25-person minimum
A combination of any of these will complete your hors d'oeuvres reception*

Mozzarella Cheese Sticks (2PP)

\$2.40

Cheese and Pico Quesadilla (1PP)

\$2.67

Domestic Cheese and Crackers (6 oz. PP)

\$2.95

Fresh Fruit Presentation with Yogurt Dip (6oz. PP)

\$2.75

Tortilla Chips with Salsa and Guacamole (6 oz PP)

\$2.40

Chicken Wings with BBQ Glaze (2 PP)

\$2.75

Egg Rolls with Dipping Sauce (3 PP)

\$2.95

Gourmet Chilled Vegetable Presentation 6 oz. PP)

\$2.40

Chicken Wings of Fire (3 PP)

\$2.75

Onion Rings (3 PP)

\$2.40

Baked Potato Skins (2 PP)

\$2.75

Chicken Strips (2 PP)

\$2.85

All Prices are Subject to Tax and Service Charge

BEVERAGE & MIXER SERVICE
(25 PERSON MINIMUM)

Includes: Glasses, Stirs, Condiments

Mixers Include: Orange Juice, Tomato Juice, Grapefruit Juice, Collins Mix, Tonic and Assorted Sodas

<i>One Hour Hospitality.....</i>	<i>\$3.52 per person</i>
<i>Two Hour Hospitality.....</i>	<i>\$4.79 per person</i>
<i>Three Hour Hospitality.....</i>	<i>\$5.72 per person</i>
<i>Four Hour Hospitality.....</i>	<i>\$6.55 per person</i>
<i>Five Hour Hospitality.....</i>	<i>\$7.26 per person</i>

All Selections are a 25 Guest Minimum
All Prices are Subject to Tax and Service Charge

DESSERT SELECTIONS

Sherbet Ice Cream

Apple Cobbler with Whipped Cream

Peach Cobbler with Whipped Cream

Fudge Brownies

Lemon Bars

Pound Cake with Berries

Apple, Peach , or Berry Pie

Chocolate Cake or Lemon Cake

Pumpkin Pie Crumble with Whipped Cream

Carrot Cake

*All dinner meals come with dessert
\$2.50 additional for dessert with lunch meal*



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