



Breakfast Selections



The following breakfasts are served with freshly baked breakfast breads, choice of fresh seasonal fruit or freshly squeezed orange juice and freshly brewed regular/decaf coffee or hot tea.

Chipotle Breakfast Wrap **\$11.90**

Three scrambled eggs blended with bell pepper, onion and pepper jack cheese, wrapped in a Chipotle tortilla, and served with sour cream, Pico salsa and roasted breakfast potatoes.
(Groups of 100 people or less)

Stuffed Croissant **\$13.75**

Large flaky croissant filled with scrambled eggs, shaved ham, chives and pepper jack cheese.
Served with roasted breakfast potatoes.

Morning Griddle **\$11.90**

Fluffy buttermilk pancake stack with maple syrup, scrambled eggs and crisp bacon.

French Toast **\$12.75**

Topped with fire-roasted cinnamon apples and caramel sauce. Served with whipped butter and link sausage.

Scrambled Eggs **\$12.75**

With choice of grilled ham steak, bacon strips or sausage links. Served with roasted breakfast potatoes.

Eggs Benedict **\$15.90**

Two poached eggs with grilled natural Canadian bacon on toasted English muffins, topped with hollandaise sauce. Served with roasted breakfast potatoes.



Quick Start Breakfast Buffets



The following selections are served with fresh squeezed orange juice and fresh brewed regular or decaf coffee or tea. Service provided for one hour. (Minimum service 50 guests).

Healthy Start **\$13.75**

Fresh seasonal fruit, Snoqualmie oatmeal, crunchy granola and 2% milk, served with assorted cereal toppings, candied cashews, raisins, cranberries, bananas and assorted yogurts. Served with healthy breakfast muffins.

Morning Breakfast Wraps **\$15.85**

Warm Chipotle flour tortillas filled with scrambled eggs sausage, Pico salsa, pepper jack cheese, charred jalapeno peppers, roasted onions, bell peppers, guacamole and sour cream. Served with roasted breakfast potatoes and a platter of fresh seasonal fruit.

Traditional All-American Breakfast **\$16.25**

Scrambled eggs, link sausage and crisp bacon strips. Served with roasted breakfast potatoes, fresh seasonal fruit and assorted breakfast breads.

Traditional All-American Plus **\$17.25**

Scrambled eggs, link sausage and crisp bacon strips. Served with roasted breakfast potatoes and biscuits with country gravy. Accompanied by seasonal fresh fruit, assorted yogurt, hot and cold cereal and assorted breakfast breads.



Assorted Breakfast Items (Individually Priced)



Fresh brewed coffee, including a half gallon of decaf and Tazo tea	\$30.00 per Gallon
Fresh squeezed orange juice	\$31.75 per Gallon
Assorted bottled juice	\$3.50 per Bottle
Assorted soft drinks	\$2.75 per Can
Assorted sparkling and spring bottled water	\$2.75 per Bottle
Assorted country kitchen breakfast breads	\$27.50 per Dozen
Assorted bagels with cream cheese	\$27.50 per Dozen
Assorted scones by the dozen	\$27.50 per Dozen
Cinnamon rolls by the dozen	\$25.25 per Dozen
Assorted whole seasonal fruit, by the dozen	\$24.00 per Dozen
Fresh seasonal fruit platter with yogurt sauce, serves 25	\$75.00 per Platter
Granola bars by the dozen	\$20.75 per Dozen



All Day Break Packages



RED LION BREAK PACKAGE

\$15.75++

Continental Breakfast

- Selection of chilled fruit juices
- Select from two of the following: cinnamon buns, assorted muffins, bagels with cream cheese, or fresh-baked Danish
- Freshly brewed regular and decaf coffee
- Hot teas, apple cider and hot chocolate

Mid-Morning Break

- Freshly brewed regular and decaf coffee
- Hot teas, apple cider and hot chocolate

Afternoon Break

- Assorted fresh-baked cookies
- Assorted soft drinks and bottled waters
- Freshly brewed regular and decaf coffee

RED LION EXECUTIVE BREAK PACKAGE

\$19.75++

Continental Breakfast

- Selection of chilled fruit juices
- Seasonal fresh fruit bowl
- Assorted breakfast breads
- Bagels with flavored cream cheese
- Freshly brewed regular and decaf coffee
- Hot teas, apple cider and hot chocolate

Mid-Morning Break

- Selection of chilled fruit juices
- Individual granola bars and fruit yogurts
- Freshly brewed regular and decaf coffee
- Hot teas, apple cider and hot chocolate



Afternoon Break

- Tortilla chips with salsa
- Assorted decadent dessert bars
- Assorted soft drinks and bottled waters
- Freshly regular and brewed coffee
- Hot teas, apple cider and hot chocolate

Morning Breaks or Light Morning Snacks



Coffee service provided for up to three hours.

Coffee Service # 1 **\$6.50**

Includes freshly brewed regular and decaf coffee and assorted Tazo teas.

Coffee Service #2 **\$7.50**

Includes freshly brewed regular and decaf coffee, assorted Tazo teas, assorted fruit juices, bottled spring and sparkling water.

Coffee Service #3 **\$10.00**

Includes freshly brewed regular and decaf coffee, assorted Tazo teas, assorted fruit juices, bottled spring and sparkling water, granola bars, and assorted whole seasonal fresh fruit.

Country Kitchen **\$11.95**

A variety of breakfast breads, including assorted croissants, assorted scones, muffins and cinnamon rolls. Served with freshly brewed regular and decaf coffee, orange juice, and assorted Tazo teas. Fresh cut fruit bowl, add \$2.00 per person.



Afternoon Breaks



Break #1 **\$6.75**

Freshly brewed regular and decaf coffee assorted Tazo teas, assorted soft drinks, spring and sparkling bottled water.

Break #2 **\$9.00**

Freshly brewed regular and decaf coffee, assorted Tazo teas, assorted soft drinks, sparkling and spring bottled water and assorted freshly baked cookies.

Break #3 **\$11.75**

Freshly brewed regular and decaf coffee, assorted Tazo teas, assorted bottled juices, sparkling and spring water, granola bars and whole fresh seasonal fruit. Accompanied by marinated, grilled and crisp veggies with roasted pepper hummus and grilled flatbread.



Assorted Break Items (Individually Priced)



Regular and decaf coffee and hot Tazo teas	\$30.00 per Gallon
Lemonade	\$27.55 per Gallon
Tazo iced tea	\$27.55 per Gallon
Assorted soft drinks	\$2.75 per Can
Assorted sparkling and spring bottled water	\$2.75 per Bottle
Assorted bottled fruit juices	\$3.50 per Bottle
Assorted warm cookies by the dozen	\$22.00 per Dozen
Spicy snack mix by the pound	\$15.90 per Pound
Tortilla chips, black bean salsa, guacamole and sour cream	\$4.00 per Person
Assorted whole fresh seasonal fruit	\$24.00 per Dozen
Brownies, or dessert bars, by the dozen	\$25.00 per Dozen

Luncheon Salads



The following salads are served with homemade dinner roll and butter. Choice of punch, regular or decaf coffee, hot or iced Tazo tea and a dessert selection.

Caesar Salad

\$14.85

Crisp hearts of romaine, grated parmesan, fresh lemon and toasted croutons. Tossed with our roasted garlic Caesar dressing.

- With Oregon bay shrimp...\$16.95 per Person
- With char-grilled chicken breast...\$15.90 per Person
- With char-grilled salmon filet...\$18.00 per Person



Southwest Chicken Salad **\$16.40**

Mixed seasonal greens, topped with roasted corn and black bean salsa, crisp tortilla chips, grated pepperjack cheese, char-grilled chicken breast, Pico salsa and jalapeno sour cream. Served with Chipotle dressing.

Asian Chicken Salad **\$18.00**

Orange glazed chicken, Napa cabbage, spinach, spicy peanuts, bell pepper, pea pods, sliced mushrooms, crisp won tons, orange segments and green onions. Served with sesame ginger dressing.

Mediterranean Salad **\$18.00**

Char-grilled chicken breast, kalamata olives, roasted peppers, feta cheese, artichoke hearts, cucumber and Roma tomatoes on crisp romaine leaves. Served with Greek dressing.

Boxed Lunch Selections



For our groups on the go, complete meals including bottled water, whole fresh fruit and freshly baked cookies.

Classic Deli to Go (or plated upon request), with choice of:

Roast Turkey Club

On ciabatta bread with roasted turkey breast, crisp bacon, lettuce, tomato, Swiss cheese, avocado and mayonnaise. **\$16.95**

Vegetarian Wrap

Sliced cucumber, tomato, sprouts, sliced mushrooms, avocado, roasted peppers and cream cheese wrapped in a chipotle tortilla. **\$14.95**

Ham and Swiss Cheese

On a flaky croissant, with sliced pickle, tomato, lettuce and stone-ground mustard. **\$15.95**



Deli Buffets



The following buffets are served with your choice of punch, regular or decaf coffee, hot or iced Tazo tea, assorted cookies and decadent dessert bars. Minimum service 25 guests.

Deli-Style Sandwiches **\$17.25**

- Shaved ham and dilled havarti cheese, tomato and lettuce on a mini toasted artisan baguette with light mayonnaise and stone-ground mustard
- Shaved turkey on a mini croissant with natural Swiss cheese, tomato, red onion and shaved cucumber with light mayonnaise
- Chipotle wraps filled with cream cheese, roasted veggies and grilled chicken
- Red-skinned potato salad, fresh seasonal fruit and kettle chips
- Chef's soup of the day.

Build Your Own Sandwich **\$18.50**

- Shaved turkey breast, shaved ham, char-grilled sliced chicken breast and albacore tuna salad
- Natural Swiss, smoked provolone, cheddar and dilled havarti cheeses
- Shaved onion, sliced tomato, pickle spears, sliced pepperoncini, shaved lettuce, mayonnaise, mustard, horseradish, bistro sauce, olive oil and vinegar
- Assorted artisan breads
- Red-skinned potato salad, fresh seasonal fruit and kettle chips
- Chef's soup of the day

Sandwich Platter (for groups of 25 or less) **\$15.95**

- Shaved turkey breast, shaved ham
- Natural Swiss and cheddar cheeses
- Shaved onion, sliced tomato, pickle spears and shaved lettuce
- Mayonnaise and mustard
- Assorted artisan breads
- Red-skinned potato salad, fresh seasonal fruit and kettle chips
- Fresh baked cookies
- Fruit punch



Lunch Selections



All lunch selections come with your choice of a starter salad, balanced starch, seasonal vegetables, choice of dessert selection, homemade dinner roll and butter. Beverages include punch, regular or decaf coffee, hot or iced tea.

Parmesan Crusted Chicken Breast **\$19.00**

Served on garlic and olive oil tossed penne pasta with fresh basil, roasted bell pepper and tomato sauce.

Macadamia Chutney Chicken **\$19.00**

Lightly marinated breast, char-grilled and topped with pineapple chutney and toasted macadamia nuts.

Tillamook Cheddar Chive Chicken **\$22.75**

Chicken breast crusted with aged cheddar cheese, roasted and served with chive butter sauce.

Char-Grilled Flatiron Steak **\$25.00**

Lightly marinated, seasoned and char-grilled, topped with sautéed button mushrooms.

Citrus and Maple Glazed Pork Loin **\$20.00**

Topped with fire-roasted cinnamon apples.

Char-Grilled King Salmon Filet **\$27.50**

Basted with basil-garlic butter

A Medley of Roasted Vegetables in Pastry **\$19.00**

A blend of grilled fresh vegetables and baked phyllo, served with a charred tomato and bell pepper sauce and topped with feta cheese.



Prime Carving Roast **\$25.40**

Marinated London-broil style, char-grilled and sliced thin with Sarah mushroom sauce and pesto butter.

Beef Stroganoff **\$19.00**

In rich sour cream sauce with red cabernet wine and fresh mushrooms. Served over herb buttered penne pasta.

Lunch Starter Salads



House Salad **Complimentary**

Mixed seasonal leafy greens with choice of Ranch or Italian dressing, diced apple, candied spiced almonds and shredded carrots.

Spinach greens **Add \$3.00 per Person**

Tossed with sun-dried vinaigrette dressing, sliced mushrooms, bacon, hard-boiled egg, marinated onions and candied spiced almonds.

Hearts of romaine **Add \$2.50 per Person**

Tossed with our roasted garlic Caesar dressing, shaved parmesan cheese and crisp croutons.

Romaine greens **Add \$3.25 per Person**

Tossed with green peppercorn dressing, Oregon bay shrimp, chopped tomato, cucumber, feta cheese and toasted hazelnuts.

A starburst of sliced fresh seasonal fruit **Add \$3.00 per Person**

With sliced almonds, spinach and huckleberry dressing.



Lunch Dessert Selections



Choose one of the following:

- Bakery-fresh homestyle pies - Awesome Apple, Blissful Blueberry, Classic Cherry, Passionate Peach, Sweet Caramel Pecan, or Traditional Pumpkin Pie Spice
- Light and fluffy mousse cakes - Angelic Amaretto or Creamy Chocolate
- Classic New York-style cheesecake, topped with your choice of cherries or strawberries

Choose any of the following desserts

\$6.10

- Oreo Cookie Bash Pie
- Caramel Apple Granny Pie
- Chocolate Baby Bundt Cake
- Carrot Cake

Lunch Buffets



The following selections are served with your choice of punch, regular or decaf coffee, Tazo iced or hot tea. Buffet service provided for one hour. Minimum service 50 guests.

Western BBQ Round Up

\$20.75

- Slow-smoked BBQ pork ribs, basted with spicy BBQ sauce
- Grilled lime and cilantro-marinated chicken breast with roasted corn salsa
- Brown sugar baked pinto beans
- Buttered corn on the cob
- Tossed seasonal greens with assorted toppings and dressings
- Red-skinned potato salad and creamy coleslaw
- Fresh seasonal fruit with raspberry yogurt sauce
- Freshly baked dinner rolls with butter blend
- Warm apple crumble



A Taste of Italy **\$20.75**

- Shrimp and bacon penne pasta in lemon caper cream
- Baked cheese ravioli with fresh spinach and rich roasted tomato sauce
- Sautéed marsala chicken on creamy polenta
- Mushroom and sweet onion risotto
- Grilled Italian squash, roasted peppers and eggplant
- Caesar salad with roasted garlic dressing and freshly grated parmesan
- Plum tomatoes with mozzarella, fresh basil and balsamic dressing
- Antipasto platter of olives, roasted peppers, artichoke hearts and marinated mushrooms
- Artisan garlic bread with olive oil and balsamic
- Tiramisu with espresso cream

South of the Border **\$20.75**

- Tossed garden greens with assorted dressings and toppings
- Chicken fajitas with soft flour tortillas
- Spicy ground beef with corn taco shells
- Shredded lettuce, diced tomato, chopped onion
- Sliced jalapenos, shredded Colby jack cheese
- Sour cream, guacamole and salsa
- Spanish rice and refried beans
- Assorted dessert pastries

Alaskan Cruise **\$28.65**

- Smoked king Salmon filet with mushroom butter
- Lobster and crab cakes with roasted pepper butter sauce
- Potato crusted halibut with chives and parmesan
- Forest mushroom rice with charred peppers
- Fresh mix of vegetables tossed in hazelnut butter
- Bay shrimp coleslaw with lemon dressing
- Red-skinned potato salad with dill dressing
- Seasonal greens topped with marinated red onions, tomatoes, cucumbers and pine nuts. Served with huckleberry dressing.
- Homemade dinner rolls and butter
- Chef's pastry table



Receptions and Cocktail Parties



The following selections are priced per person. The amount of food prepared is ample for a one-hour reception prior to dinner. Minimum service 50 guests.

Tray-Passed Appetizers

\$18.00

Choose six chilled and six warm selections:

Warm

- Steamed pot stickers
- Fig and mascarpone in phyllo
- Assorted mini quiches
- Lobster and crab-stuffed mushrooms
- Vegetable spring rolls
- Kalbi sesame chicken wings
- Mushroom vol-au-vent
- Water chestnuts wrapped in pepper bacon
- Assorted mini quesadillas

Chilled

- Shrimp on croute with cocktail sauce
- Chicken and ripe olives
- Smoked salmon with capers
- Cheddar cheese mousse with a smoked almond
- Salami cornet with Spanish olive and garlic cream cheese
- Ham horn with ham mousse
- Deviled eggs with herb chive filling
- Antipasto skewer with marinated mozzarella
- Dill cheese on croute with bay shrimp



Reception



Buffet I (Minimum Service 50 Guests)

\$24.50

Warm

- Spicy BBQ meatballs
- Lobster and crab stuffed mushrooms
- Korean kalbi sesame chicken wings
- Assorted mini quiche
- Vegetable spring rolls
- Steamed pot stickers with wasabi soy

Chilled

- Crisp vegetables and flatbread with warm spinach dip
- Ham horn with ham mousse
- Chicken and ripe olives
- Smoked salmon with capers
- Deviled eggs with herb chive filling
- Fresh seasonal fruit skewers with raspberry yogurt sauce

Buffet II (Minimum Service 50 Guests)

\$30.00

Warm

- Spicy BBQ meatballs
- Lobster and crab stuffed mushrooms
- Korean kalbi sesame chicken wings
- Assorted mini quiche
- Vegetable spring rolls
- Steamed pot stickers with wasabi soy
- Cajun turkey, carved, with artisan rolls, assorted mustards and ancho mayonnaise



Chilled

- Crisp vegetables and grilled flatbread with spinach dip
- Smoked salmon with capers
- Antipasto skewer with marinated mozzarella
- Shrimp on croute with cocktail sauce
- Deviled eggs with herb chive filling
- Fresh seasonal fruit skewers with raspberry yogurt sauce

Sweets

- Assorted dessert bars and cakes
- Chocolate dipped strawberries
- Assorted cheesecake with berry sauce

Buffet III (Minimum Service 50 Guests)

\$37.00

Warm

- Spicy BBQ meatballs
- Pot stickers with wasabi soy
- Assorted mini quiches
- Lobster and crab-stuffed mushrooms
- Vegetable spring rolls
- Korean kalbi sesame chicken wings

Chilled

- Smoked salmon with capers
- Antipasto skewer with marinated mozzarella
- Belgian endive leaves with crumbled bleu cheese and candied pecans
- Shrimp on croute with cocktail sauce
- Deviled eggs with herb chive filling
- Chicken, ripe olives and parsley
- Assorted fresh fruit skewers with raspberry yogurt sauce
- Crisp veggies and spinach dip with grilled flatbread

Fajitas Bar

- Grilled marinated beef and chicken, served with roasted peppers and onions, warm mini tortillas, Pico de gallo, sour cream and guacamole



Potlatch Salmon Filet

- Carved by uniformed attendant and served with roasted pepper and corn relish and jalapeno tartar sauce.

Prime Beef Carving Roast

- Carved by uniformed attendant and served with Artisan bread, creamed horseradish and mustards.

Sweet Treats

- Assorted dessert bars and cakes
- Chocolate-dipped strawberries
- Assorted cheesecakes with berry sauce
- Warm apple crumble with whipped cream

Reception Appetizers Individually Priced

It is recommended that you provide 12 pieces per person for a reception only and a minimum of 6 pieces prior to a served dinner.

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|--|-------------------|
| • 100 assorted cold appetizers | \$225.00 per Tray |
| • 100 assorted hot appetizers | \$225.00 per Tray |
| • 100 gulf prawns on ice | \$295.00 per Tray |
| • 100 chilled oysters on the half shell | \$250.00 per Tray |
| • 100 chocolate-dipped strawberries | \$225.00 per Tray |
| • Sun-dried tomatoes, artichoke and spinach tortes with grilled flatbread, serves 25 | \$127.50 |
| • Baked brie on puff dough, with artisan bread and crackers, serves 25 | \$127.50 |
| • A platter of seasonal fresh fruit with raspberry yogurt sauce, serves 50 | \$135.00 |
| • Imported and domestic cheeses with water crackers and flatbread, serves 50 | \$175.00 |
| • A platter of antipasto with assorted veggies, meats and cheeses, serves 50 | \$240.00 |
| • A platter of raw, grilled and marinated vegetables with roasted pepper hummus dip and grilled flatbread, serves 50 | \$135.50 |
| • Assorted chips and black bean salsa with guacamole and sour cream, serves 50 | \$95.00 |
| • Assorted mixed nuts by the bowl | \$22.25 |
| • Asian BBQ pork with hot mustard, serves 25 | \$100.00 |
| • Roma tomatoes and mozzarella with cracked pepper, sweet basil and olive oil and balsamic, serves 25 | \$85.00 |
| • Hot smoked salmon with capers, onions, lemon, basil sauce and flatbread, serves 30 | \$202.00 |



Carving Station (with uniformed chef)

Prime Carving Roast, serves 30 Assorted mustards and creamed horseradish on artisan bread	\$210.00
Potlatch salmon side, serves 30 Served with red pepper tartar, red onion, capers on artisan bread rounds	\$160.00
Cajun turkey breast, serves 30 Served with ancho mayonnaise on artisan rolls	\$185.00
Glazed ham, serves 30 Served with mustard, mayonnaise on artisan bread	\$125.00

Dinner Selections



The following selections are served with house salad or your choice of an upgrade, balanced starch and seasonal vegetables, homemade rolls and butter, punch, regular and decaf coffee, hot or iced tea and choice of dessert. Add a glass of our featured wine to any entrée for \$6.50 per glass.

Rosemary and Cracked Pepper Roasted Prime Rib Served with creamed horseradish and au jus.	\$28.50
London Broil Broiled marinated strip loin with a merlot demi-glaze.	\$27.50
Stuffed Chicken Breast Choice of Florentine with roasted pepper cream, duxelle with wild mushroom sauce or saltimbocca with sage and ham sauce.	\$25.50
Grilled Chicken Breast and Artichoke Penne Pasta In lemon butter sauce with capers, roasted tomatoes, sliced mushrooms, spinach and parmesan cheese.	\$20.25



RED LION HOTEL[®]
SALT LAKE DOWNTOWN

CATERING MENU

Bistro Filet and Lobster Stuffed Prawns	\$38.00
Bacon-wrapped filet with cabernet and roasted pepper sauce.	
Char-Grilled Chicken Breast and Cedar Smoked Salmon	\$32.75
Served with thyme lemon butter sauce.	
Macadamia Chicken	\$25.00
Lightly marinated chicken breast, char-grilled and topped with pineapple macadamia nut chutney.	
Tillamook Cheddar Chive Chicken	\$25.00
Chicken breast crusted with aged cheddar cheese and served with chive butter sauce.	
Mustard Crusted Pork Loin on Sage Dressing	\$26.50
Served with fire-roasted cinnamon apples and brandy sauce.	
Char-Grilled King Salmon Filet	\$29.50
Basted with basil-garlic butter.	
Char Grilled Top Sirloin Steak	\$29.95
Lightly marinated and seasoned, topped with crispy mushrooms and onions.	
Rosemary Crusted Prime Roast	\$25.25
Served with natural juices and creamed horseradish.	
A Medley of Roasted Vegetables in Pastry	\$21.25
With charred tomato and pepper sauce, and topped with feta cheese.	



Dinner Starter Salads



House Salad

Mixed seasonal leafy greens with choice of ranch or Italian dressing, diced apple, candied spiced almonds and shredded carrots.

Complimentary

Spinach greens

Tossed with sun-dried vinaigrette dressing, sliced mushrooms, bacon, hard-boiled egg, marinated onions and candied spiced almonds.

Add \$3.00 per Person

Hearts of romaine

Tossed with roasted garlic Caesar dressing, shaved parmesan cheese and croutons.

Add \$2.50 per Person

Romaine greens

Tossed with green peppercorn dressing, Oregon bay shrimp, chopped tomatoes, cucumbers, feta cheese and toasted hazelnuts.

Add \$3.00 per Person

A starburst of sliced fresh seasonal fruit

With sliced almonds, spinach and huckleberry dressing.

Add \$3.00 per person



Dinner Dessert Selections



Choose one of the following bakery-fresh torte cakes:

Complimentary

- Traditional German chocolate
- Classic Black Forest
- Lip-smacking lemon
- Fancy white marzipan
- Creamy classic cheesecakes - chocolate, chocolate on top, chocolate chip or raspberry

Choose any of the following desserts:

\$6.10 per Person

- Chocolate toffee mousse with Kahlua
- Choc'late lovin' spoon cake
- Limoncello tart
- Carrot cake

Dinner Buffet Selections



The following buffets include choice of regular or decaf coffee, or iced Tazo tea. Add a glass of our featured wine for \$3.50 per glass. Minimum service 50 guests.

The Texas Q

\$26.50

- Slow smoked BBQ pork ribs, basted with spicy BBQ sauce
- Grilled lime cilantro marinated chicken breast with roasted corn salsa
- Brown sugar baked pinto beans
- Buttered corn on the cob
- Tossed seasonal greens with assorted toppings and dressings
- Red-skinned potato salad and creamy coleslaw
- Fresh seasonal fruit with raspberry yogurt sauce
- Freshly baked dinner rolls with butter
- Warm apple crumble



A Taste of Tuscany

\$24.50

- Shrimp and bacon penne pasta in lemon caper cream sauce
- Baked cheese ravioli with fresh spinach and rich, roasted tomato sauce
- Sautéed marsala chicken on creamy polenta
- Mushroom and sweet onion risotto
- Grilled Italian squash, roasted peppers and eggplant
- Caesar salad with roasted garlic dressing and freshly grated parmesan
- Plum tomatoes with mozzarella, fresh basil and balsamic dressing
- Antipasto platter of olives, roasted peppers, artichoke hearts and marinated mushrooms
- Artisan garlic bread with olive oil and balsamic vinegar
- Tiramisu with espresso cream

The Harvest Buffet

\$30.75

- Char-grilled king salmon filet basted with basil garlic butter
- Mustard crusted pork loin on apple and hazelnut dressing
- Sliced prime roast with pinot noir forest mushroom sauce
- Mashed Yukon Gold garlic potatoes
- Medley of the Northwest vegetable sauté
- Spinach salad with sun-dried cranberries, grilled pear and tomato vinaigrette
- Crisp cabbage slaw with cusabi dressing
- Fresh seasonal fruit with raspberry yogurt sauce
- Artisan breads and butter with olive oil and balsamic vinegar
- Warm white chocolate bread pudding with brandy sauce and whipped cream

The Southwestern Buffet

\$22.25

- Tossed garden greens with assorted dressings and toppings
- Chicken fajitas with soft flour tortillas
- Spicy ground beef with corn taco shells
- Shredded lettuce, diced tomatoes, chopped onions
- Sliced jalapenos, shredded Colby jack cheese
- Sour cream, guacamole and salsa
- Spanish rice and refried beans
- Assorted dessert pastries



RED LION HOTEL®
SALT LAKE DOWNTOWN

CATERING MENU

Beverage Selections



Bartender charge of \$125.00 per bartender for cash bars. No Bartender fee for host bars. Hotel recommends one bartender per 100 guests.

Beverage Selections

- Premium drinks...\$5.25
- Imported beers...\$4.25
- Domestic & non-alcoholic beers...\$3.75
- Wine by the glass...\$6.50
- Bottled juices...\$3.00
- Soft drinks...\$2.50
- Bottled water...\$2.50
- Bottled fruit juices...\$3.50