

Catering Guide

By AVI

slc fresh

Welcome To SLC Fresh Catering

Whether planning a simple breakfast or an upscale executive luncheon, you will find all of our most popular menu selections in this guide.

Custom menu's can be created for any special occasion.

We pride ourselves on our ability to meet your needs with style and creativity, assuring the success of your event.

Every event is a special event!

The AVI Fresh Team

GUIDE INDICATOR KEY

(V) Vegetarian

(VE) Vegan

(N) Contains Nuts

Prices are for SLC internal use only and in effect through June 30, 2027

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AVI FRESH BREAKFAST

Breakfast Buffets

Academic Continental Breakfast (V) | 5.69 Per Guest
An assortment of freshly baked scones, muffins and bagels with cream cheese, butter and jelly accompanied by freshly brewed coffee, tea, orange juice and iced water

Academic Continental Breakfast with Fruit (V) | 9.85 Per Guest
An assortment of freshly baked scones, muffins and bagels with cream cheese, butter and jelly, sliced seasonal fruit and freshly brewed coffee, tea, orange juice and iced water

Breakfast on the Run | 11.29 Per Guest
A selection of breakfast sandwiches, Chobani yogurt cups, freshly brewed coffee, tea, orange juice and iced water

SANDWICH SELECTIONS
(Please choose two)

Bacon, egg and cheddar croissant
Turkey bacon, egg white, spinach and Swiss wrap
Ham, egg and Swiss English muffin
Sun-dried tomato, egg white and pepper jack wheat ciabatta (V)

Yogurt Continental Breakfast (V) | 11.29 Per Guest
An assortment of freshly baked scones, muffins and bagels with cream cheese, butter and jelly, Greek yogurt, granola and berry parfaits and freshly brewed coffee, tea, orange juice and iced water



Breakfast Buffets

SLC Breakfast | 20.25 Per Guest

An assortment of freshly baked scones, muffins and bagels with cream cheese, butter and jelly, choice of entrée, egg selection and two breakfast meats and freshly brewed coffee, tea, orange juice and iced water

ENTRÉE SELECTIONS

Buttermilk pancakes (**V**)
Blueberry pancakes (**V**)
Challah French toast (**V**)

EGG SELECTIONS

Cage-free scrambled eggs (**V**)
Individual egg frittatas (**V**)

BREAKFAST MEAT SELECTIONS

Smoked bacon
Country sausage
Canadian bacon
Turkey bacon
Turkey sausage

SLC Deluxe Breakfast | 24.95 Per Guest

An assortment of freshly baked scones, muffins and bagels with cream cheese, butter and jelly, choice of entrée, egg selection and two breakfast meats and freshly brewed coffee, tea, orange juice and iced water

ENTRÉE SELECTIONS

Strawberry mascarpone stuffed challah French toast (**V**)
Challah French toast with caramelized bananas (**V**)
Lemon-ricotta pancakes (**V**)

EGG SELECTIONS

Cage-free scrambled eggs (**V**)
Sun-dried tomato and goat cheese frittata (**V**)
Individually baked eggs with spinach and parmesan (**V**)
Asparagus and fontina quiche (**V**)

BREAKFAST MEAT SELECTIONS

Maple cured bacon
Applewood smoked sausage
Turkey bacon

Breakfast À La Carte

Choose from our full selection of pastry items baked fresh daily or add delicious fruits and yogurts to your menu, conveniently offered a la carte.

Assortment of Fresh Baked Bagels (V) | 24.75 Per Dozen
with cream cheese, butter and jelly

Fresh Baked Muffins (V) | 26.95 Per Dozen *(limit two selections)*
Choose from blueberry, bran, corn, cranberry, chocolate chip or banana nut (N)

Sweet Danish (V) | 26.95 Per Dozen *(limit two selections)*
Choose from cherry, cheese, apricot or apple

Flaky Croissants (V) | 23.25 Per Dozen
Light and buttery and baked fresh daily

Chocolate (V) or Almond Croissants (V)(N) | 23.25 Per Dozen

Tea Breads (V) | 33.80 Per Loaf *(serves 12 – 16 guests)*
Choose from marble, lemon poppy, blueberry or vanilla

Hand Fruit | 2.15 Each *(minimum order of 6)*
Choose from apples, oranges or bananas; delivered fresh daily

Individual Greek Yogurt Cups | 4.25 Each *(minimum order of 6)*

Individual Greek Yogurt and Berry Parfaits | 5.59 Each *(minimum order of 6)*

Individually Packaged Granola Bars | 2.25 Each

Small Fruit Tray | 35.79 Each *(serves 10)*

Large Fruit Tray | 69.99 Each *(serves 25)*

Egg and Cheddar Quiche (V) | 23.80 Each *(serves 6)*

Egg, Ham and Swiss Quiche (V) | 26.95 Each *(serves 6)*

Egg, Roasted Vegetable and Asiago Quiche (V) | 25.40 Each *(serves 6)*

Breakfast À La Carte

Breakfast Sandwiches | 5.79 Each *(minimum order of 6)*

SANDWICH SELECTIONS

Bacon, egg and cheddar croissant
Turkey bacon, egg white, spinach and Swiss wrap
Ham, egg and Swiss English muffin
Sun-dried tomato, egg white and pepper jack wheat ciabatta (**V**)

Individual Breakfast Frittatas | 5.79 Each *(minimum order of 6)*

FRITTATA SELECTIONS

Sun-dried tomato, basil and mozzarella (**V**)
Roasted red pepper, asparagus and boursin (**V**)
Caramelized onion, chive, potato and cheddar (**V**)
Turkey bacon, herbs and cheddar

Nova Smoked Salmon Platter | 15.50 Per Person *(minimum 10 people)*
Thinly sliced smoked salmon with whipped cream cheese, diced red onion, chopped egg, capers, sliced tomato, cucumbers and miniature bagels



Breakfast Beverages

Freshly Brewed Double Barrel Regular and Decaf Coffee and Bigelow Teas | 3.00 Per Person

Orange, Apple or Cranberry Juice | 2.59 Per Person

Fresh Brewed Iced Tea | 2.35 Per Person
Choose from regular, peach or raspberry

San Pellegrino | 5.75 Per Bottle

Fruit Infused Water | 25.45 *(serves 20)*




LUNCHES

Sandwiches and Wraps

Classic Sandwiches and Wraps | 12.99 Per Person *(limit three selections)*
Sandwiches and wraps are served on a selection of fresh breads and wraps with house-made potato chips, pickles and fresh baked cookies and are complemented by fresh brewed iced tea or lemonade and iced water

SANDWICH AND WRAP SELECTIONS

Roast beef and cheddar
Smoked ham and Swiss
Chicken caesar
Albacore tuna salad
Chicken salad
Roasted vegetable and hummus (**V**)

Signature Selections | 14.95 Per Person
(limit three selections)

Sandwiches are served on a selection of fresh artisanal breads with house made potato chips, pickles and fresh baked cookies and are complimented by fresh brewed iced tea or lemonade and iced water

SIGNATURE SANDWICH SELECTIONS

Roast beef, caramelized onions, arugula and bleu cheese on ciabatta roll

Ham, Swiss cheese, dijon mustard and tarragon spread on baguette

Prosciutto, hard salami, capicola, provolone, tomatoes and olive tapenade on Italian bread

House roasted turkey, brie, whole grain mustard, tomatoes and mixed greens on multigrain roll

Southwestern seasoned turkey, tomato, mixed greens and avocado-cilantro spread on baguette

Grilled chicken, roasted red peppers, fresh mozzarella and spinach on ciabatta roll

Rotisserie chicken, cheddar cheese, spinach, red onions, tomatoes and chipotle ranch on kaiser roll

Tarragon chicken salad with granny apples and mixed greens on cranberry walnut bread (**N**)

Albacore tuna salad with capers, lemon aioli and leaf lettuce on multigrain bread

Fresh mozzarella, roma tomatoes and fresh basil and garlic aioli on focaccia bread (**V**)

Cannellini bean mash with garlic and tahini, roasted peppers and eggplant on flatbread (**V**)

House roasted beets, goat cheese and baby spinach on whole wheat roll (**V**)

Party Subs

Three Foot Party Sub | 84.15 Each *(serves 10 - 12)*
Fresh baked roll with house roasted meats, sliced cheeses and fresh toppings

Six Foot Party Sub | 144.35 Each *(serves 20 – 24)*

Party Pizza

Pizza Party | 13.55 Per Person *(minimum order of 12)*
Cheese, vegetable and pepperoni pizzas on our house made dough, garden salad, fresh baked cookies and a compliment of fresh brewed iced tea or lemonade and iced water



Salad Platters

Classic Caesar Salad | 15.25 Per Person *(minimum order of 10)*
Romaine lettuce, parmesan cheese, garlic croutons, creamy Caesar dressing, rolls and butter, bakery fresh cookies, fresh brewed iced tea or lemonade and iced water

Middle Eastern Salad (V) | 16.75 Per Person *(minimum order of 12)*
Hummus, baba ganoush, mixed greens, feta cheese, Kalamata olives, cucumbers, tomatoes, lemon vinaigrette, pita chips, rolls and butter, bakery fresh cookies, fresh brewed iced tea or lemonade and iced water

Asian Salad (V) (N) | 16.75 Per Person *(minimum order of 12)*
Romaine lettuce, spinach, sesame soba noodles, orange segments, edamame, carrots, red peppers, toasted peanuts, citrus sesame vinaigrette, rolls and butter, bakery fresh cookies, fresh brewed iced tea or lemonade and iced water

Southwestern Salad (V) | 16.75 Per Person *(minimum order of 10)*
Romaine lettuce, black beans, roasted corn, grape tomatoes, green peppers, avocado, fresh cilantro, crispy tortilla strips, chipotle-lime vinaigrette, rolls and butter, bakery fresh cookies, fresh brewed iced tea or lemonade and iced water

Harvest Salad (V) (N) | 16.75 Per Person *(minimum order of 10)*
Mixed greens, grilled sweet potatoes, dried cranberries, goat cheese, toasted almonds, cucumbers, balsamic vinaigrette, rolls and butter, bakery fresh cookies, fresh brewed iced tea or lemonade and iced water

Vegetarian Antipasto Salad (V) | 16.75 Per Person *(minimum order of 12)*
Fresh mozzarella, roasted red peppers, grilled eggplant, marinated artichokes, tomatoes, mushrooms, pepperoncini, balsamic vinaigrette, focaccia bread, bakery fresh cookies, fresh brewed iced tea or lemonade and iced water

Salad Platter Additions

Grilled Seasoned Tofu And Vegetables (V) | 4.15

Grilled Marinated Chicken | 4.29

Marinated Flank Steak | 5.49

Grilled Shrimp | 6.85

Lunch Handcrafted Soups

Featured Daily Soups | 34.99 Each *(serves 12 – 16)*
Choose from today's soup selections crafted in the Bates kitchen,
menu available at ***www.aviserves.com/slc***

Hand Crafted Soups | 44.25 Each *(serves 12 – 16)*
Our handcrafted soups are prepared daily and come accompanied by rolls and butter and crackers

SOUP SELECTIONS

Classic chicken noodle
Turkey chili
French onion
Garden vegetable (**V**)
Tomato basil (**V**)
Roasted butternut squash (**V**)
New England clam chowder

Boxed Lunches

14.35 Per Person

YOUR CHOICE OF

House Roasted Turkey, Provolone, Green Leaf Lettuce and Tomato

Smoked Ham, Swiss, Green Leaf Lettuce and Tomato

Roasted Vegetables, Garlic Hummus, Mixed Greens and Tomato

on a kaiser roll or in a wheat tortilla, served with fruit, cookies, chips and bottled water



Lunch À La Carte

Hand Fruit (V) | 2.09 Each *(minimum order of 6)*
Choose from apples, oranges or bananas; delivered fresh daily

Small Fruit Tray | 32.45 Each *(serves 10)*

Large Fruit Tray | 67.15 Each *(serves 25)*

Dijon Herb Potato Salad (V) | 3.35 Per Person *(minimum order of 6)*

Classic Garden Salad with Choice of Dressing (V) | 3.35 Per Person *(minimum order of 6)*

Classic Caesar Salad | 3.35 Per Person *(minimum order of 6)*

Pesto Pasta Salad with Tomatoes (V) | 3.65 Per Person *(minimum order of 6)*

Quinoa, Sweet Pepper and Cranberry Salad (V) | 3.65 Per Person *(minimum order of 12)*

Edamame, Black Bean and Corn Salad (VE) | 3.65 Per Person *(minimum order of 12)*

Faro, Apple and Toasted Pecan Salad (VE) (N) | 3.65 Per Person *(minimum order of 12)*

Miniature Sandwich Assortment | 11.55 Per Person *(minimum order of 12)*
roast beef and boursin with caramelized onions, tarragon chicken salad, curried egg salad and lemon hummus with Kalamata olives and cucumbers all served on artisan breads



Lunch Desserts

Fresh Baked Cookies (V) | 18.05 Per Dozen
Choose from chocolate chip, oatmeal raisin, sugar or double chocolate chip

Chocolate Fudge Brownies (V) | 21.50 Per Dozen

Blondie Brownies (V) | 21.50 Per Dozen

Hand Crafted Gourmet Brownies (V) (N) | 23.25 Per Dozen

Lemon Bars (V) | 23.25 Per Dozen

Chef's Choice Dessert Bars (V) (N) | 23.25 Per Dozen

Bakery Fresh Cupcakes (V) | 24.69 Per Dozen

Bakery Fresh Mini Cupcakes (V) | 12.59 Per Dozen

Individual Fruit Topped Cheesecake (V) | 3.85 Each




LUNCH AND DINNER BUFFETS

Lunch and Dinner Specialty Buffets

Asian Buffet | 18.90 Per Person *(minimum order of 10)*
Vegetable spring rolls with sweet chili sauce, sesame soba vegetable salad, ginger soy marinated grilled chicken, tofu and vegetable stir fry, coconut rice, fortune cookies and fresh baked cookies, fresh brewed iced tea or lemonade and iced water

Mexican Fiesta Buffet | 16.05 Per Person *(minimum order of 10)*
With Guacamole | 18.15 Per Person
Grilled chicken, black beans, peppers and onions, cilantro rice, pico de gallo, sour cream, shredded cheese, lettuce, salsa, tortilla chips, soft and crunchy taco shells, tres leches cupcakes, fresh brewed iced tea or lemonade and iced water

Greek Buffet | 15.95 Per Person *(minimum order of 10)*
Greek salad with feta cheese, Kalamata olives, cucumbers, tomatoes, red onions, romaine lettuce, lemon oregano vinaigrette, lemon cumin marinated chicken, falafel, pita, hummus, tzatziki sauce, confetti couscous, lemon bars, fresh brewed iced tea or lemonade and iced water

Taste of Bombay | 18.15 Per Person *(minimum order of 10)*
Cucumber raita, tandoori chicken, chana masala, basmati rice, naan bread, rice pudding, fresh brewed iced tea or lemonade and iced water

Little Italy Buffet | 19.15 Per Person *(minimum order of 10)*
Classic caesar salad or garden salad with balsamic vinaigrette, roasted vegetables, focaccia bread, mini cannoli and your choice of two Italian entrees, fresh brewed iced tea or lemonade and iced water

ENTRÉE SELECTIONS
Italian meats lasagna
Roasted vegetable white lasagna
Zucchini red lasagna (**VE**)
Spaghetti and meatballs
Chicken parmesan and pasta
Seared chicken with lemon caper sauce
Chicken mushroom marsala

All American Comfort Buffet | 20.10 Per Person *(minimum order of 10)*
Mixed greens salad with balsamic vinaigrette, crispy southern fried chicken, barbecue pulled pork, three cheese macaroni, corn on the cob, corn bread and honey butter, chocolate chip cookies, sweetened iced tea or lemonade and iced water


BREAK OPTIONS

Sweet Options

Ice Cream Social (V) (N) | 10.99 Per Person *(minimum order of 24)*
A build your own ice cream sundae buffet with choice of two classic flavors and lots of toppings accompanied by iced tea or lemonade and iced water, choose from vanilla, chocolate, strawberry and cookies and cream

Ice Cream Novelties (V) (N) | 5.40 Per Person *(minimum order of 24)*
An assortment of classic items and today's best sellers accompanied by iced tea or lemonade and iced water

Cookies and Brownies (V) | 5.09 Per Person *(minimum order of 6)*
Our fresh baked cookies and brownies accompanied by iced tea or lemonade and iced water

Cookies and Coffee (V) | 5.35 Per Person *(minimum order of 6)*
Our fresh baked cookies and brownies accompanied by freshly brewed coffee

Afternoon Tea (V) | 11.35 Per Person *(minimum order of 12)*
Miniature scones with chantilly cream and jam, miniature shortbread cookies, assorted chef's choice finger sandwiches, black, green and herbal teas accompanied with lemon, honey and milk

Bars and Brownies (V) | 2.69 Per Person Bar *(minimum order of 12)*
(Please choose three)

BARS AND BROWNIE SELECTIONS
Lemon bars
Apple streusel bars
Fudge brownies
Blond brownies
Cheesecake brownies
Coconut magic bars

Fresh Baked Cookies (V) | 18.05 Per Dozen
Choose from chocolate chip, oatmeal raisin, sugar or double chocolate chip

Hand Fruit | 2.15 Each *(minimum order of 6)*
Choose from apples, oranges or bananas; delivered fresh daily

Fruit Kabobs (V) | 5.69 Per Person *(minimum order of 12)*
Melon, pineapple and berries with honey yogurt dip

Small Fruit Tray | 35.79 Each *(serves 10)*

Large Fruit Tray | 69.99 Each *(serves 25)*

Savory Break Options

Cheese Board (V) | 11.20 Per Person *(minimum order of 12)*
Domestic cheese assortment, crackers, baguette slices and fresh sliced fruit accompanied by iced tea or lemonade and iced water

Vegetable Crudités with Hummus or Dip (VE) | 5.25 Per Person *(minimum order of 12)*

Small Vegetable Tray | 39.99 Each *(serves 12)*

Large Vegetable Tray | 80.25 Each *(serves 30)*

House Chips
Small: 19.79 *(serves 12)* **Large 35.00** *(serves 30)*

Break Beverages Options

Freshly Brewed Double Barrel Regular and Decaf Coffee and Bigelow Teas | 3.00 Per Person

Orange, Apple or Cranberry Juice | 2.59 Per Person

Fresh Brewed Iced Tea | 2.35 Per Person
Choose from regular, peach or raspberry

Canned Beverages by Coca Cola | 2.35 Per Person

San Pellegrino | 5.75 Per Bottle

Fruit Infused Water | 25.45 Per Bottle *(serves 20)*





RECEPTIONS

Hot Hors d'Oeuvres

All hors d'oeuvres are sold by the piece. It is our chef's recommendation that you plan three to four hors d'oeuvres per person for a stand-alone event and two to three hors d'oeuvres per person for an event that also includes a meal. Hors d'oeuvres must be ordered in a minimum quantity of forty eight per variety. Looking for something more? Our chefs are happy to develop a custom menu for your event.

Italian Meatball and Basil Skewer | 2.69 Each

Atlantic Salmon Cake with Dill Lemon Aioli | 3.49 Each

Sweet Potato Cake with Apple Chutney (V) | 2.69 Each

Sun-dried Tomato and Mozzarella Arancini (V) | 2.69 Each

Pistachio Crusted Chicken with Meyer Lemon Stilton (N) | 3.49 Each

Vegetable Spring Roll with Thai Sauce (V) | 2.69 Each

Beef Satay with Korean Barbecue Sauce | 3.49 Each

Beef Empanada | 3.49 Each

Potato and Pea Samosas (V) | 2.69 Each

Buffalo Chicken Spring Roll with Bleu Cheese | 3.39 Each

Maryland Crab Cake with Remoulade Sauce | 4.05 Each

Barbecue Pulled Pork on Corn Cake | 3.39 Each

Falafel with Hummus and Pickled Red Cabbage (V) | 2.45 Each

Pomegranate Chicken with Pistachios (N) | 3.49 Each

Miniature Beef Wellington | 4.39 Each



Cold Hors d'Oeuvres

Fresh Mozzarella and Basil Skewer with Balsamic Reduction (V) | 2.69 Each

Indian Chicken Curry Tartlet | 3.25 Each

Spicy Sesame Tuna on Rice Crisp | 3.75 Each

California Sushi Roll with Wasabi (VE) | 3.25 Each

Vegetable Sushi Roll with Wasabi (VE) | 3.25 Each

Crab and Avocado Salad on Corn Crisps | 3.75 Each

Jumbo Shrimp Skewer with Bloody Mary Sauce | 4.99 Each

Parmesan and Rosemary Shortbread with Roasted Tomatoes and Feta (V) | 2.69 Each

Balsamic Fig Bruschetta with Bleu Cheese and Mascarpone (V) | 2.79 Each



Displays

Asian Dim Sum | 12.15 Per Person *(minimum order of 25)*
Chicken pot stickers, shrimp shumai, chicken satay, vegetable dumplings, vegetable spring rolls and Asian sauce compliments

Sushi Assortment | 17.19 Per Person *(minimum order of 60)*
Each assortment includes spicy tuna roll, salmon and cucumber roll, California roll, shrimp roll, tuna and avocado roll, vegetable roll, seaweed salad and Asian sauces

Middle Eastern Metza | 7.80 Per Person *(minimum order of 20)*

Kefir Lime Chicken Kabobs | 3.55 Per Person *(minimum order of 20)*
Za'ater vegetables, feta cheese, rosemary and orange olives, hummus or baba ganoush, pita, celery and carrots

Miniature Sandwich Assortment | 11.50 Per Person *(minimum order of 12)*
Roast beef and boursin with caramelized onions, tarragon chicken salad, curried egg salad and lemon hummus with Kalamata olives and cucumbers all served on artisan breads

Chips and Dips (V) | 7.89 Per Person *(minimum order of 20)*
Corn tortilla chips served with chipotle salsa, pico de gallo, corn and black bean salsa, sour cream and our hand crafted guacamole

Spinach and Artichoke Dip (V) | 4.49 Per Person *(minimum order of 12)*
Fresh spinach and artichokes with blended cheeses, toasted pita points and sliced baguette

Domestic Cheese Display (V) | 5.89 Per Person *(minimum order of 20)*
A variety of New York and other Domestic cheeses served with crackers, flatbreads and fresh fruit garnish

Gourmet Fruit Display (VE) | 5.79 Per Person *(minimum order of 10)*
Fresh sliced fruit featuring melons, berries, pineapple and tropical selections

Seasonal Fresh Crudités Display (VE) | 5.69 Per Person *(minimum order of 20)*
Fresh cut vegetables with choice of lemon hummus, herb yogurt dip or cucumber garlic yogurt dip

Grilled Vegetable Display (V) | 5.89 Per Person *(minimum order of 20)*
Eggplant, red peppers, red onions, zucchini and tomatoes with balsamic reduction and complemented by focaccia bread

SLC Miniature Dessert Display (V) (N) | 10.15 Per Person *(minimum order of 20)*
A selection of hand-crafted desserts to meet all of your guests' preferences

Reception Beverages

Freshly Brewed Double Barrel Regular and Decaf Coffee and Bigelow Teas | 3.00 Per Person

Orange, Apple or Cranberry Juice Fresh | 2.59 Per Person

Brewed Iced Tea | 2.35 Per Person
Choose from regular, peach or raspberry lemonade

Sparkling Citrus Punch | 2.59 Per Person

Canned Beverages by Coca Cola | 2.35 Per Person

San Pellegrino | 5.75 Per Person

Fruit Infused Water | 25.45 Each *(serves 20)*





DINNER

Plated Dinners

Full dinner service includes house salad, entrée, chef's seasonal starch and vegetable, rolls and butter, dessert selection and coffee and tea service. Additional charges may apply for linen, china and waitstaff.

POULTRY ENTRÉE SELECTIONS

Roasted French Cut Chicken Glazed | Market Price*
With pomegranate reduction and rosemary au jus

Seared Chicken | Market Price*
Topped with sun-dried tomato, wild mushroom and marsala wine sauce

Pistachio Crusted Chicken | Market Price*
With lemoncello demi glaze and crispy lemon chips (**N**)

Oven Roasted Breast of Duck | Market Price*
With dried cherry and thyme sauce

FISH ENTRÉE SELECTIONS

Roasted Mustard Seed Crusted Salmon | Market Price*
With chardonnay sauce

Cedar Plank Arctic Char | Market Price*
With orange and fennel

Filet of Lemon Sole | Market Price*
Stuffed with spinach and shallots

Miso Glazed Cod Market Price*
With carrot ginger broth

BEEF AND LAMB ENTRÉE SELECTIONS

Barolo Braised Short Ribs | Market Price*
With frizzled leeks

Grilled Marinated Flat Iron Steaks | Market Price*
With mango salsa

Filet of Beef | Market Price*
With Cabernet reduction

Porcini Dusted Rack of Lamb
With Zinfandel reduction

VEGETARIAN ENTRÉE SELECTIONS

Rosemary Skewered Grilled Vegetables
Over wilted spinach (**V**)

Fennel and Seitan Stuffed Portabella Mushroom (V)

Ricotta and Mascarpone Ravioli
With savory lemon sauce and toasted nuts (**V**) (**N**)

**Please Contact Catering for Pricing*

Desserts

Fresh Berries with Tahitian Vanilla Whipped Cream

Crème Brulee (V)

Flourless Chocolate Cake with Raspberries Drizzle (V)

Classic New York Cheesecake with Fruit Sauce (V)

Bread Pudding with Maple Sauce



Guide Indicator Key

(V) Vegetarian

(VE) Vegan

(N) Contains Nuts

Gluten-free and vegan options are available for a nominal fee.
Please mention your specific needs when placing your order.

Looking to make your event even more special? Specialty linens, china service, chef accompanied action station, bar service and customized menus are only a few of the other services we provide. Whether a small meeting or a family celebration, no event is too big or small for the finest of details and we are happy to help you create a long lasting memory.

SLC Fresh Catering
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Fresh
THE FAMILY DIFFERENCE IN HOSPITALITY SERVICES


Food is our common ground,
a universal experience.
- James Beard



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