



Dinner Menu

*Menu items are based on seasonality of product and are subject to change.
24-48 HOUR NOTICE IS REQUIRED to ensure availability.*

Plated Dinner Entrées include an Alta Club House Salad with freshly Baked Rolls.

Plated Dinner Entrées

Bacon Wrapped Filet Mignon

Dry aged Tenderloin 8 oz. wrapped with Cherry Wood Smoked Bacon, Cabernet demi-glaze, Whipped Potatoes, Heirloom Carrots & Asparagus

Honey Soy Glazed Salmon

Wild sustainable Salmon, Jasmine Rice Blend, Heirloom Carrots & Asparagus

Lamb New York Strip Loin

Basted with Honey, Dijon and Fresh Herbs, Slow Roasted English Cut, served with Lamb demi-glaze, Whipped Potatoes, Heirloom Carrots & Asparagus

Slow Roasted Prime Rib

(minimum order of 12)

Seasoned and slow cooked, served with Horseradish Cream, Au Jus, Whipped Potatoes, Heirloom Carrots & Asparagus

Roasted Utah Chicken

Perfectly Roasted Free Range Chicken, served with Natural Juices Whipped Potatoes, Heirloom Carrots & Asparagus

Black Truffle & Wild Mushroom Ravioli

Burgundy Black Truffles, Oregon Wild Mushrooms, fresh Herbs, Ricotta & Mascarpone Cheeses in freshly made Pasta with Brandy Cream Sauce, braised Spinach & Heirloom Carrots

Fennel Crusted Sea Bass

Succulent Mild White Fish, Pernod Beurre Crème, Crab "Macaroni & Cheese" Heirloom Carrots & Asparagus



Dinner Menu continued

Dinner Ala Cart Menu

Alta Club House Salad is included with Entrée. Parties may request both soup and salad at an additional charge. Other soup and salad options listed below are also available at an additional charge.

Dinner Salad Starters

Alta Club House Salad with Mixed Baby Lettuce Leaves, Fresh Tomato & Cucumber, and your choice of Handcrafted Dressing

Creamy Blue Cheese

Buttermilk Ranch

Asiago Vinaigrette (House Dressing)

Fat Free Berry Dressing

Italian Dressing

1000 Island Dressing

Caesar Salad

Romaine lettuce, Asiago Cheese, House Made Croutons,
Tomato & White Balsamic Anchovy Vinaigrette

Spinach Salad

Baby Spinach Leaves, Boiled Egg, Spiced Pecans, Tomato,
Blue Cheese Crumbles & Red Wine Vinaigrette

Dinner Soup Options

Soup of the Day

Forest Mushroom Soup

Banana Squash & Hazelnut Soup

Lemon Artichoke & Tomato Soup

Shrimp or Crab Bisque



Dessert

The following Dessert options are available at an additional charge.
The option of offering more than one choice of Dessert is also available
at an additional charge.

New York Cheesecake

Creamy & Rich with Strawberry Sauce & Whipped Cream

Individual Pies

Choose from the following flavors; Blueberry, Chocolate Cream, Coconut Cream,
Lemon Meringue, Cherry or Apple

Carrot Cake

Made from an Old Family Recipe with Cream Cheese Frosting

Dreyer's Grand Ice Cream

Choose from the following flavors; Vanilla Bean, Chocolate, or Strawberry
Ice Cream comes with a Cookie Garnish

Alta Club Bread Pudding

Served Ala Mode with appropriate Sauce

Crème Brulee

Vanilla Custard Crusted with Caramelized Sugar & garnished with a Fresh Berry

Custom Designed Cakes

Available upon request. Please contact the catering department for further information.

PLEASE CONTACT THE CATERING DEPARTMENT
FOR FURTHER INFORMATION