



Hors D'oeuvre Menu

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

Stationary Hors D'oeuvre Platters

Small platters serve approximately 12-20 guests.

Medium platters serve approximately 20-45 guests.

Large platters serve approximately 50-75 guests.

Artisan Cheese Platter

Classic Style of Cheese Platter with Imported & Domestic Cheeses,
garnished with Roasted Nuts, Chutney and Fruit.

Antipasto Platter

Assortment of Italian Style Appetizer
featuring Roasted Red Peppers, Marinated Artichoke Hearts,
Grilled Vegetables, Fresh Mozzarella Cheese, White Bean Spread, Cured Meats & Crostini.

Fresh Vegetable Platter

Fresh Seasonal Vegetables accompanied by Housemade Dip

Fresh Seasonal Fruit Platter

We pick the freshest Fruit available and garnish with Fresh Berries.

Seafood Lovers Platter

Cocktail Shrimp, Sweet Soy Salmon with Seaweed Salad, Freshly Shucked Oysters,
Chef Brian's Poached Utah Red Trout in Sour Cream & Black Pepper Gastrique.

Poached Cocktail Shrimp Platter



Hors D'oeuvre Menu continued

Passed Hors D'oeuvre Menu

The minimum order on passed Hors D'oeuvres is one dozen.

Hot Hors D'oeuvres

Duck Confit Tart, Shallot & Berry Relish

Miniature Beef Wellingtons with Foie Gras

Baked French Brie, Tomato Jam

Miniature Artisan Hamburgers

Cold Hors D'oeuvres

Cauliflower & Truffle Oil Bruschetta

Utah Trout Salad Bruschetta

Bruschetta Caprese

Sesame Crab Salad, Spicy Cucumber

PLEASE CONTACT THE CATERING DEPARTMENT
FOR FURTHER INFORMATION