

Artisanal Catering

Elevated Mountain Dining

Private Dining Sample Tasting Menu

| Full service Plated – \$199++

A refined multi -course experience, celebrating
the flavors of the mountains.

Choose one item from each category. Additional
items available

Printed menus for all place settings provided.

Up-graded Rental Glassware, China, linen
available for Plated dinner.

Signature Starters

- Mint-Glazed Baby Lamb Chops with Butter Bean
Confit and Diablo Sauce
- Utah Wild Mushroom Tart in Puff Pastry with
Maître d' Butter
- Roasted Chioggia Beets with Silver Queen Goat
Cheese, Apple Fennel Salad
- Maple-Glazed Char Siu Pork Belly with Frisée ,
Mustarda
- Maryland-Style Blue Crab Cake with Remoulade

☎ (801) 792-4710 ✉

inquiry@artisanallocalcatering.com

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Soups

- Roasted Kari Squash Bisque with apples, crème fraîche, and Pumpkin seed oil
- Consommé Supremo, carrots, chicken quenelle, green onion

Roasted Corn soup with blue fin crab meat
with Parsley salad

Salad

- Baby Greens with pecans, dried tart cherries, goat cheese, white balsamic vinaigrette
- Caesar Salad with sourdough croutons and parmesan
- Frisée & Pear Salad with walnuts and blue cheese
- Classic Wedge Salad with bacon, tomato, cucumber, Thousand Island

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Main Courses

Guest choice at the table available for that true restaurant service!!

- Herb-Crusted braised Rocky Mountain Lamb shoulder with Brown butter Spaetzle, Swiss charr, Orange Saffron Madeira Au Jus,
- Seared Filet Mignon with Butternut squash purée, horseradish mash, and seasonal vegetables
- Miso-Glazed Chilean Seabass with Baby Bok choy, wild rice meddle, fennel-apple salad
- Porcini & Short Rib Ravioli in brown butter sage with crispy shallots
- Roasted Semi boneless herb crusted Cornish hens, Seasonal Roasted Vegetable, Truffle demi-glaze
- Vegetable Ratatouille with tomato confit, olive tapenade, Rich Tomato Broth (Vegan)
- Roasted Beef Tenderloin Wellington, Seared tenderloin, Wrapped in Prosciutto, mushroom duxelles wrapped in Puff pastry, Demi glaze, Bearnaise sauce.

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Desserts

- Chocolate Lava Cake with raspberry coulis
 - Mountain S'mores Tart
- Flourless Almond Cake with Roasted Seasonal Fruit
- Chocolate Pâte à Choux Cream Puff
 - Allergy request honored

Enhancements

- Live Carving Station- Prime rib or whole salmon

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