

The Black Diamond Reception

Hors d'oeuvres

Choice of Three Platters and Three Hors d'oeuvres

Choice of Two Salads

Baby Artisan Lettuces with English Cucumbers, Grape Tomatoes & Shredded Carrots with Choice of Dressing

Mixed Field Greens with Pear, Candied Walnuts and Balsamic Vinaigrette

Classic Caesar Salad with Garlic Croutons and freshly Grated Parmesan

Orzo Pasta with Pesto Shrimp

Grilled Asparagus and Couscous Salad

Baby Spinach Salad with Fresh Strawberries, Utah Goat Cheese, Toasted Pistachios, and Sweet Onion Poppysseed Vinaigrette

Smoked Utah Trout and Baby Arugula with Grapefruit supremes, Fresh Radish, and Avocado-Lime Vinaigrette

Carvery Station - Choice of Two

Includes Uniformed Chef

Oven Roasted Turkey Breast with Orange Cranberry Chutney and Natural Jus

Honey Glazed Baked Ham with Mango & Pineapple Chutney

Sugar and Spice Rubbed Roasted Pork Loin with Shallot Marmalade and Spiced Apple- Brandy Sauce

Herb Crusted Slow Roast Prime Rib with Creamed Horseradish and Natural Jus

Seared Beef Tenderloin with Cracked Grain Mustard, Roasted Shallots & Garlic Jus

Carvery (con't)

Morgan Valley Leg of Lamb with Rosemary-Mint Demi

*May we suggest substituting a **Seafood Scampi**

Action Station: Shrimp, Scallops, Mussels & Clams Sauteed with White Wine, Garlic & Fresh Herbs,

Served with choice of Pasta (Penne, Linguini, Farfalle, etc)

*\$5.00++ per person (as substitution for the carving station)

Choice of Two Entrees

Grilled Chicken with Lemon Caper

Grilled Rib Eye with Caramelized Onion Demi Glace

Grilled Morgan Valley Lamb T-Bones with Red Wine- Herb Reduction

Grilled Salmon with Champagne Dill Butter Sauce

Pancetta Chicken with pine nut and chevre stuffing and smoked tomato puree

Mediterranean Vegetable and Parmesan Risotto, Fresh Seasonal Vegetables and Italian Parmesan Simmered in Creamy Arborrio Rice with Aromatic Vegetable Broth

Fresh Seafood Bouillabaise, Shrimp, Scallops, Clams & Mussels Slowly Simmered with Fresh Herbs in a Rich, Aromatic Saffron-Tomato Broth

Chef's Selection of

Fresh Seasonal Vegetables & Rolls and Butter

Dessert

Custom Designed Wedding Cake

Choice of One:

Assorted Petit Fours, Éclairs, & Chocolate Covered Strawberries

Smore Station (fire pit rental \$150++)

Candy Jar Station with Glass Jars filled with Assorted Candies in your Wedding Colors with Scoops (add to-go containers for \$5.00++per person)

Sparkling Fruit Punch, Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections
Linen, Flatware and Glassware
Hot Chocolate and Coffee for return Gondola Ride

\$75.00 ++
per person
(1.5 hour food service time)