

Red Pine Platinum Reception

Hors d'oeuvres

Choice of Six Items Total from Platters & Hors d'oeuvres Menu

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

Orzo Pasta with Pesto Shrimp

Classic Caesar Salad with Garlic Croutons and Freshly Grated Parmesan

Greek Salad of Cucumbers, Tomatoes, Kalamata Olives and Feta Cheese

Grilled Asparagus and Couscous Salad

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

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

Carvery Station - Choice of One

Includes Uniformed Chef

Oven Roasted Turkey Breast with Orange Cranberry Chutney and Natural Jus

Honey Glazed Baked Ham with Mango and Pineapple Chutney

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

Carvery (con't)

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

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

Morgan Valley Leg of Lamb with Rosemary-Mint Demi Glace

*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

Pistachio Crusted Utah Trout with Brown Butter Herb-Emulsion

Pancetta Chicken with Pine Nut and Chevre Stuffing & Smoked Tomato Puree

Cheese Ravioli, Marinated Tomatoes & Fennel, Citrus Pesto Cream

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

Chef's Selection of

Fresh Seasonal Vegetables & Rolls and Butter

Custom Designed Wedding Cake

Assorted Petit Fours, Éclairs, & Chocolate Covered Strawberries

Sparkling Fruit Punch

Freshly Brewed Coffee, Decaffeinated Coffee & Tea Selections
Linen, Flatware and Glassware

Hot Chocolate and Coffee Service for Return Gondola Ride

\$66.00 ++
per person

(1.5 hour food service time)