

Breakfast



CONTINENTALS

All buffets include orange juice, water, and coffee station.
The coffee station includes assorted teas and hot chocolate.
The buffets will be serviced for 90 minutes.
Linens are not provided by catering for continental buffets.

Dixie Sunrise	\$10.50
<i>fresh seasonal fruit display, granola bars, assorted muffins</i>	
Donuts, Coffee, & More...	\$11.95
<i>fresh seasonal fruit display, assorted donuts, and trail mix</i>	
Early Bird	\$11.95
<i>fresh seasonal fruit display, pc yogurts, and cinnamon rolls</i>	
Bryce Canyon	\$13.50
<i>fresh seasonal fruit display, mini quiches, assorted muffins, individual cold cereals</i>	
Presidential	\$15.95
<i>fresh seasonal fruit display, bagels & cream cheese, assorted danish, smoked salmon display, and assorted muffins</i>	
Bagels & Cream Cheese	\$11.95
<i>fresh seasonal fruit display, assorted bagels, assorted cream cheeses, peanut butter, assorted jellies</i>	

BREAKFAST BUFFETS

All buffets include orange juice, water, and coffee station.
The coffee station includes assorted teas and hot chocolate.
The buffets will be serviced for 90 minutes.

All American	\$14.95
<i>fresh seasonal fruit display, assorted muffins, scrambled eggs with cheese, breakfast potatoes, bacon</i>	
Taste of the Southwest	\$15.50
<i>fresh seasonal fruit display, assorted danish, breakfast enchiladas: eggs, bacon, potatoes, salsa verde</i>	
Off the Griddle	\$15.95
<i>fresh seasonal fruit display, banana nut pancakes, maple syrup, sausage patties, crustless spinach quiche</i>	
Snow Canyon	\$15.50
<i>fresh seasonal fruit display, crepes with blueberry compote, scrambled eggs with cheese, bacon</i>	

PLATED BREAKFAST

All breakfasts include orange juice and water preset on tables.
Assorted muffins will be served with all breakfasts.
There will be a coffee station included upon arrival.
The coffee station includes assorted teas and hot chocolate.
Enhance your meal by adding fresh fruit for \$1.00 per person.

Stuffed French Toast	\$15.95
<i>blueberry & cream cheese stuffed texas french toast, fresh berries, bacon, maple syrup</i>	
Breakfast Enchiladas	\$16.95
<i>flour tortilla, eggs, bacon, potatoes, salsa verde, apple & jicama slaw, guacamole</i>	
Steak & Eggs	\$17.95
<i>steak, scrambled eggs, asparagus, hollandaise, sausage</i>	
Southwest Scramble	\$15.95
<i>southwest scrambled eggs, sausage patties, griddled potatoes, texas toast</i>	
Rancher's Delight	\$16.95
<i>Biscuits & gravy, scrambled eggs, bacon</i>	

7.5% local tax and 21% gratuity charge will apply





*Heritage
Catering*

Breaks

Quality Service with a Resort Feel

MORNING BREAKS

Breaks include:

4oz individual orange juices, bottled water, and coffee station.

The coffee station includes: assorted teas and hot chocolate.

Jump Start	\$7.95
assorted donuts	
Top of the Morning	\$8.50
fresh baked cinnamon rolls, assorted 4oz yogurts, granola bars	
Smoothies	\$9.50
strawberry banana, pineapple coconut, mixed berry, and granola bars	
Healthy Choice	\$10.95
fresh fruit and yogurt cups, hard boiled eggs, assorted muffins	
Oven Baked	\$6.95
assorted danish	

Breaks will be serviced for 30 minutes.

Additional time may be added upon request.

There will be an additional \$25.00 service charge for every 15 minutes added.

All breaks are based on 50 people or more.

An additional \$75 will be added to groups under 50.



AFTERNOON BREAKS

Breaks include assorted canned soda and bottled water.

Afternoon Delight	\$7.95
peach cobbler and ice cream	
Sweet Treats	\$5.95
assorted cookies	
Bake Shop	\$7.50
brownies, assorted cookies	
“Lets Get Poppin”	\$7.50
fresh popped popcorn, mix ins – m&ms, reeses pieces, flavorings, skittles	
Ciesta	\$7.50
tortilla chips, quacamole, salsa, churro bites	
Granola Self-Serve Bar	\$9.00
bulk granola, assorted mix-ins (candy, pretzels, dried fruit, assorted nuts)	
Fenway Break	\$7.95
salted peanuts, assorted popcorns, grape vines, cracker jacks, tootsie rolls, suckers	
Heritage Chocolate Fountain	\$9.50
seasonal fresh fruit, rice krispie treats, marshmallows, pretzels, cream puffs, vanilla wafers	
Ice Cream Bar	\$7.95
assorted prepackaged ice cream treats	

BEVERAGES

Select beverages may be added upon consumption.

Drinks are limited to 30 minutes.

All day service may be requested for an additional \$150.00.

Assorted Sodas	\$1.85 each
Bottled Water	\$1.85 each
Individual ½ Pint Assorted Milks	\$1.50 each
Coffee, Tea & Hot Chocolate	\$32.00 per refill
Chef’s Choice Punch Station	\$22.00 per refill
Raspberry Lemonade	\$25.00 per refill
Water Station	\$40.00 per refill

7.5% local tax and 21% gratuity charge will apply



Hors D'Oeuvres

Buffets will be service for 90 minutes.

There will be an additional \$25.00 service charge for every additional 15 minutes added.

Receptions include citrus water.

\$2.50 per person
each item selected

stuffed mushrooms
sweet & sour meatballs
garden vegetable display with ranch
dipping sauce
fresh baked rolls & butter
grilled vegetable kabobs
assorted mini quiches
sugar cookie fruit pizza
pigs in a blanket
pork pot stickers
assorted cookies
brownies

\$3.25 per person
each item selected

buffalo wings with bleu cheese
dressing
teriyaki chicken satay
fresh fruit display
grilled BBQ chicken satay
blackened shrimp & avocado
on a pita chip
assorted deviled eggs:
smoked salmon, buffalo chicken,
& classic
santa fe chicken spring roll
vegetable spring rolls
cheesecake tasters
cucumber & cream cheese
on baguette

\$4.00 per person
each item selected

cheese & crackers with grapes
shrimp cocktail
coconut shrimp
smoked salmon tray
cubano sandwiches
chicken and spinach roulades
with sundried tomatoes
beef wellington
nachos
chicken salad sandwiches
signature carrot cake
peach cobbler and ice cream

Add lemonade, raspberry lemonade, assorted soda, ice tea, or fruit punch for an additional \$1.50 per person.

A coffee station may be added and billed upon consumption.

Bar services are available upon request.

Please see menu for pricing.

7.5% local tax and 21% gratuity charge will apply





Quality Service with a Resort Feel

Lunches

BUFFET LUNCH SELECTIONS

Buffets will be service for 90 minutes. Water service is included.
Enhance your meal by adding raspberry lemonade, ice tea, peach punch, fruit punch, or lemonade for an additional \$.50 per person.

Taco & Fajita Bar **\$19.50**

mixed green salad, chips & salsa, spanish rice, refried beans, ground beef, grilled fajita chicken, soft & hard shells, assorted toppings, assorted desserts churro bites, almond cookies, flan

Delicatessen **\$18.95**

soup de jour, mixed green salad, pasta salad, roasted vegetable platter, hummus, roast beef, turkey, ham, salami platter, assorted cheeses, fresh baked rolls, lettuce, tomatoes, pickles, cookies & brownies

Island Buffet **\$18.95**

coleslaw with miso dressing, spicy cucumber salad, spring rolls, sweet & sour meatballs, huli huli chicken, steamed brown rice, banana cream pudding, lemon squares, white chocolate macadamia nut cookies

The Rancher (gluten free) **\$19.50**

mixed green salad, ranch style rolls, baked beans, roast beef, sautéed corn, dutch-oven potatoes, peach cobbler and ice cream

Southwest **\$20.50**

southwest black bean salad, jalapeno poppers, spanish rice, pie azteca con pollo, taco meatloaf, beef taquitos, salsa, guacamole, sour cream, cheesecake chimichanga, sopapillas, fruit salsa cups

Viva Italia **\$20.95**

caesar salad, fresh baked bread, tarragon salmon, roast pork, creamy risotto, grilled vegetable tray, cheese cake tasters, lemon bars, chocolate mousse torte

Straight off the Grill **\$21.95**

mixed green salad with ranch dressing, roasted garlic mashers, steamed chef cut vegetables, chipotle mango BBQ chicken, porter marinated grilled beef tender with gorgonzola compound butter, grilled pineapple with pound cake and rum caramel sauce, assorted cookies

PLATED LUNCH SELECTIONS

Please allow 90 minutes for lunch. Water service is included.

Selected lunches will include bread service.

Enhance your meal by adding raspberry lemonade, ice tea, peach punch, fruit punch, or lemonade for an additional \$.50 per person.

All lunches include a Chef's choice dessert.

Add a garden fresh salad for an additional \$1.50 per person.

Chipotle-Mango BBQ Chicken (gluten free) **\$18.50**

6oz grilled chicken breast, chipotle-mango BBQ sauce, roasted corn mashers, steamed green beans

Swiss Steak **\$18.95**

braised top sirloin, mushrooms & tomatoes demi, roasted garlic mashers, steamed garden vegetables

Chicken Enchiladas **\$17.95**

chicken enchiladas, tomatillo sauce, spanish rice, refried beans, chips & salsa appetizer (no bread service)

Orange Peel Beef **\$20.50**

grilled beef shoulder tender, steamed brown rice, orange glaze, ginger infused sautéed vegetables

Meatballs with Penne Pasta **\$17.50**

meatballs, parma rosa sauce, penne pasta, zucchini, yellow squash

Southwest Chicken (gluten free) **\$17.95**

spiced rubbed grilled chicken, sweet potato mashers, warm pineapple compote, roasted asparagus

*Vegetarian, wheat and gluten free options are available upon request.

7.5% local tax and 21% gratuity charge will apply



PLATED WRAPS & COMPOSED SALAD
& SPECIALITY SELECTIONS

Please allow 90 minutes for lunch. Water service is included.

Selected lunches will include bread service.

Enhance your meal by adding raspberry lemonade, ice tea, peach punch, fruit punch, or lemonade for an additional \$.50 per person.

All lunches include a Chef's choice dessert.

Add a garden fresh salad for an additional \$2.75 per person.

Vegetable Lasagna (vegan, gluten free) \$14.95

layered zucchini, yellow squash, mushrooms, potatoes, eggplant, roasted peppers with a chickpea puree

Black Bean & Sweet Potato Enchiladas (vegan) \$12.50

black bean enchiladas, tomatillo sauce, spanish rice, refried beans

Chicken Cobb Salad \$14.95

crisp romaine lettuce, grilled chicken, avocado, tomatoes, bacon, bleu cheese, egg, roasted shallot dressing. (includes bread service)

Roast Turkey \$12.95

fresh baked hoagie roll, roast turkey, lettuce, tomato, cornbread stuffing, cranberry sauce, avocado spread, sweet potato chips

Thai Grilled Chicken Salad \$14.50

crisp romaine lettuce, edamame beans, roasted red bell peppers, avocado, cucumbers, grilled chicken, cilantro mango vinaigrette, (includes bread service)

Chicken Salad Wrap \$12.50

grilled chicken, cashew, feta, and grape chicken salad, mixed greens, pasta salad

Turkey BLT on Wheat berry Bread \$12.95

oven roasted turkey, bacon, lettuce, tomato, provolone, potato salad



BOX LUNCHES

Box lunches can be purchased for off property activities.

A supplemental charge of \$2.00 per person will be added to the event if the lunches are eaten on property.

Bottled water is offered with all lunches.

Turkey Sub \$13.95

sliced turkey, provolone, lettuce, tomato, cheese, whole fruit, chips, cookie

Chicken Salad Wrap \$15.95

grilled chicken, cashews, grapes, mixed greens, flour tortilla, whole fruit, chips cookies

Ham & Swiss on Rye \$14.50

smoked ham, swiss lettuce, tomato, potato salad, cookies

7.5% local tax and 21% gratuity charge will apply



Dinners



Quality Service with a Resort Feel

PLATED DINNER SELECTIONS

Please allow 90 minutes for dinner. Water service is included. Dinners will include bread service. Enhance your meal by adding raspberry lemonade, ice tea, peach punch, fruit punch, or lemonade. All dinners include a choice of salad and dessert.

SALADS

(Choose one of the following to accompany the meal)

House Salad

crisp lettuce, peas, mandarin oranges, carrots, tomatoes, black olives, & ranch dressing

Apple Walnut Salad

mixed greens, candied walnuts, feta cheese, dried cranberries, shaved red onion, sliced granny smith apples, raspberry vinaigrette

Roasted Vegetable with Hummus

grilled squash planks, portabella mushrooms, toasted pita, & house made hummus

Poached Pear & Pecan Salad

spinach, golden raisins, bleu cheese, bacon, shaved red onion, port poached pears, sherry vinaigrette

Caesar Salad

crisp romaine, croutons, roasted red bell peppers, caesar dressing, croutons, parmesan cheese

Fresh Buffalo Mozzarella & Tomato Salad

mixed greens, heirloom tomatoes, salami, shaved red onion, balsamic vinaigrette



ENTREÉS

Grilled Baseball Cut Sirloin (gluten free) \$28.50
chipotle white cheddar mashed potatoes, grilled 7oz sirloin, grilled squash, bacon guacamole

Chicken Scaloppini \$25.50
fettuccine noodles, capers, lemons, pan-seared chicken, grilled asparagus

Baked Caprese Chicken \$27.95
breaded chicken, buffalo mozzarella, garden tomatoes, balsamic reduction, basil scented mashed potatoes, haricot verts

Honey Garlic Pork Chops (gluten free) \$27.50
ketchup, garlic, honey grilled pork chops, parmesan mashed potatoes, chef cut vegetables

Duet of Grilled Sirloin and Lemongrass Shrimp \$30.50
6oz baseball cut sirloin, lemongrass skewered shrimp, yukon gold whipped potatoes, steamed vegetables, soy orange glaze

Roast Turkey \$26.95
roast turkey, mashed potatoes, cornbread stuffing, steamed vegetables, gravy, cranberry sauce

Grilled Chipotle Salmon (gluten free) \$29.95
grilled chipotle salmon, warm pineapple salsa, kale chips, rice pilaf

Italian Braised Pork \$26.50
braised pork roast, polenta cakes, mushroom ragout

Teriyaki Chicken \$25.95
grilled chicken thighs, pineapple teriyaki sauce, steamed white rice, broccoli and carrots

DESSERTS

(Choose one of the following to accompany the meal)

NY Style Cheesecake
cheesecake, raspberry coulis, fresh berries, chantilly cream

Chocolate Bundt Cake
chocolate bundt cake, Bavarian cream, fresh berries, chocolate garnish

Signature Heritage Catering Carrot Cake
carrot cake, spiced cream cheese, pineapple coulis, fried carrots

Enhance Your Meal with The Following Desserts

(additional \$1.75 per person)

Lemon Italian Torte with Fresh Berries,

White Chocolate Raspberry Cheesecake, Tuxedo Cheesecake

Triple Chocolate Mousse with Raspberry Coulis,

*Additional wheat and gluten free options are available upon request.
7.5% local tax and 21% gratuity charge will apply.



DINNER BUFFET SELECTIONS

On the Go **\$24.50**

mixed green salad with ranch dressing, fresh bread service, chef cut vegetables, parmesan whipped potatoes, roast beef, assorted cookies

Asian Buffet **\$26.50**

coleslaw with miso dressing, spicy cucumber salad, spring rolls, teriyaki chicken, grilled beef medallions with soy orange glaze, fried rice, banana cream pudding, lemon squares, white chocolate macadamia nut cookies

**add coconut shrimp for an additional \$1.75 per person*

Pasta Buffet **\$24.95**

caesar salad, fresh bread service, penne a la vodka (spicy), farfalle parma rosa, fettucine alfredo, shrimp scampi, grilled chicken, grilled vegetables, meatballs, cannoli, lemon squares, neapolitans

The Dude Ranch **\$26.50**

mixed green salad with ranch, fresh bread service, our signature baked beans, oven roasted potatoes, chipotle – mango BBQ chicken, roasted pork, apple crisp and ice cream

Taste of Louisiana **\$28.50**

sunburst salad with cinnamon – tabasco dressing, coleslaw, buttermilk biscuits, shrimp & chicken gumbo, fried chicken, red beans & rice, cajun tilapia with sweet corn cream, pecan pie

Prime Rib **\$29.50**

shrimp cocktail, farmer's market salad, fresh baked rolls, roasted vegetable platter, roasted garlic whipped potatoes, horseradish sauce, au jus, slow roasted prime rib, cheesecake tasters, carrot cake, chocolate mousse tarts

**add chicken piccata for an additional \$1.50 per person*

Western Buffet **\$25.50**

mixed green salad with ranch dressing, fresh baked rolls, signature baked beans, smashed red potatoes, shredded beef, breaded chicken, peach cobbler & ice cream

7.5% local tax and 21% gratuity charge will apply





Policies

Heritage Catering welcomes you to the Dixie Center

Heritage Catering, the exclusive food service provider for the *Dixie Center at St. George* is happy to welcome you and we appreciate this opportunity to serve you. Whether your event is large or small, our professional and courteous staff will go the extra mile to make your event simply unforgettable.

Food and Beverage Booking Policies

While we are happy to serve smaller groups, payment for a 25 person minimum is required. A \$75.00 small group fee will be applied to final bill.

Food and beverage service must be scheduled thirty days in advance of the event. At the time the event is scheduled, a non-refundable deposit of 50% of the total estimated charges must be submitted. The balance is due 72 hours prior to the event.

Menus must be finalized 30 days prior to the event. In the interest of efficient service and presentation, we strongly recommend that you order the same item for everyone for your event. However, if a "split" menu is required, additional service charges will apply. We are happy to provide for special dietary requests, such as vegetarian, if you are able to notify us in advance.

7.5% local taxes and 21% gratuity charge will apply

If your organization is tax-exempt, please provide the tax-exempt certification at the time of scheduling the event.

Final attendance guarantee is required at the following times:

<u>Groups up to 500 people</u>	5 business days prior to the first event
<u>Groups up to 1,000 attendee</u>	7 business days prior to the first event
<u>Groups of 1,000 or more attendee</u>	9 business days prior to the first event

Split menu selection must be made and final numbers guaranteed at least 10 working days prior to the event. Once the final guarantee is received, the count may not be decreased. In the event your attendance is above the guaranteed amount scheduled, we will make every effort to serve everyone. You will be charged for the extra meals served at the following rate.

Up to 5% over the guaranteed amount Regular Price

Over 5% of the guaranteed number Subject to a 10% surcharge

Cancellation Policy:

In the event of a cancellation we will make every effort to work with the group and try to reschedule. However, events cancelling within **48 hours** are **non-refundable**.

In the event of a group cancellation occurring **0 to 28 days** prior to arrival, liquidated damages in the amount of **fifty percent** of the “**Total Contract Charges**” listed on contract will be due, plus applicable taxes and service charge.

In the event of a group cancellation occurring **29-60 days** **twenty five percent**; **61-120 days** **ten percent**.

Original attendance estimates may decrease by a maximum of 15% with no obligation of fee assessment. Should the original number of attendees decrease by more than 15%, the variance in food and beverage revenue will be charged to your final bill.

Heritage Catering retains exclusive rights to provide, control and retail all food and beverage services throughout the *Dixie Center*, including concessions, novelties and sale of all beverages (alcoholic and non-alcoholic). Food and beverage of any kind may not be brought into the facility without written permission *from Heritage Catering* and the *Dixie Center at St. George*. All liability falls back on the group named on the contract. If vendors break any of the Food & Beverage policies the group may be charged an additional fee up to \$175.00 per booth.

We ask that groups allow 90 minutes for all meals. If the group exceeds 150 minutes they may be subject to 1.5% surcharge of the total food bill. If the group exceeds 210 minutes they are subject to a 3% surcharge of the total food cost.

In order to maintain food safety and compliance with state law, all unconsumed food and beverages must remain on the Dixie Center property.

If your specialty event takes you offsite, *Heritage Catering* will be happy to go where you go, making planning of you event even easier.

Heritage Catering

Ken Migneault - Executive Chef

435-986-6670

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