

2018 HOLIDAY Buffets



All buffets include beverage service, centerpieces, and buffet attendants.
All prices are subject to 21% gratuity and local sales tax.

Traditional Roast Turkey
*green salad with house dressing,
fresh baked rolls, cornbread stuffing,
mashed potatoes, steamed vegetables,
roast turkey, turkey gravy,
chocolate santa hats,
ginger bread— white chocolate blondies*

\$24.50 per person

Baked Ham
*green salad with house dressing,
fresh baked rolls, sweet potato casserole,
green beans with bacon and almonds,
sliced ham with grilled pineapple,
apple bake with vanilla ice cream*

\$22.50 per person

Prime Rib
*poached pear and spinach salad,
fresh baked rolls, roasted garlic mashers,
steamed herb and butter vegetables,
slow cooked prime rib, horseradish sour cream,
carrot cake, chocolate santa hats*

\$28.50 per person

Curry Rubbed Roast Pork
*green salad with house dressing,
fresh baked rolls, green beans,
oven roasted potato medley
with rosemary, curry, and apple cider,
curry rubbed pork loin,
gingerbread —white chocolate blondies,
neapolitan mousse cups*

\$24.95 per person

Italian Christmas
*antipasto salad, fresh baked rolls,
lasagna rolls, creamy risotto,
pesto crusted chicken & red bell pepper sauce,
grilled salmon with lemon caper sauce,
lemon meringue tarts, carrot cake*

\$28.95 per person

Western Christmas
*green salad with house dressing,
fresh baked rolls, baked beans,
dutch oven potatoes,
slow cooked roast beef,
chipotle—mango BBQ chicken,
peach cobbler and ice cream*

\$24.50 per person

Heritage Catering

at the Dixie Center

435.986.6655

2018 HOLIDAY Plated



All meals include beverage service, bread service, and a centerpiece.
All prices are subject to 21% gratuity and local sales tax.

Traditional Roast Turkey
*green salad with house dressing,
roasted garlic mashed potatoes,
cornbread stuffing, steamed vegetables, gravy*

\$24.50 per person

Baked Ham
*poached pear salad with sherry vinaigrette,
sweet potato mash, green beans,
brown sugar glazed ham, pineapple compote*

\$22.95 per person

Baseball Cut Sirloin
*apple walnut salad with raspberry vinaigrette,
steamed vegetables, roasted garlic mashers,
grilled baseball cut sirloin, cabernet sauce*

\$26.50 per person

Roast Pork
*poached pear salad with sherry vinaigrette,
steamed vegetables, sweet potato mash,
roast pork with pomegranate demi*

\$24.95 per person

Surf "N" Turf
*green salad with house dressing,
steamed vegetables, wild rice pilaf,
sirloin and bleu cheese bundle, grilled salmon*

\$29.95 per person

Stuffed Chicken Breast
*poached pear salad with sherry vinaigrette,
steamed vegetables, basil scented mashed potatoes,
artichoke and sundried tomato
stuffed chicken breast*

\$25.50 per person

Choose one dessert:

NY style cheesecake with raspberry coulis, chocolate bundt cake with fresh berries,
or carrot cake with spiced cream cheese.

Additional \$1.75 per person

Chocolate tuxedo cheesecake, lemon italian torte with fresh berries,
triple chocolate mousse with raspberry coulis, or white chocolate raspberry cheesecake

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2018
HOLIDAY
Hors d'oeuvres

Hors d'oeuvres Packages

3 selections \$8.50 ~ 4 selections \$10.50 ~ 5 selections \$12.00
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Toasted Pita & Hummus

lightly toasted pita triangle with house made hummus and red bell pepper curl

Shrimp Cocktail

poached shrimp with soy cocktail sauce

Mini Beef Wellingtons

mushroom duxelle and braised angus beef in a puff pastry shell

Butternut Squash Tart

chinese five spiced squash in a savory tart shell with candied pecan

Sweet & Sour Meatballs

braised meatballs with our signature sweet & sour sauce

Deviled Eggs

deviled egg benedict, smoked salmon, deviled egg carbonara

Sirloin & Bleu Cheese Bundle

chopped sirloin, maytag bleu cheese, mushrooms in fried wonton wrapper

Spring Rolls

asian vegetables with nappa cabbage and thai peanut sauce

Falafel

falafel with tzatziki sauce

Ham & Pineapple Skewer

braised ham with grilled pineapple and a brown sugar glaze

Cheese & Crackers

assorted cheeses with fresh and dried fruits assorted crackers

Cranberry Sweet Tart

dried cranberries and white chocolate ganache with toasted pecans

Pumpkin Brulee

roasted pumpkin mousse and caramel sauce topped with toasted pumpkin seeds

Spiced Cider or Eggnog

spiced apple cider infused with orange and pineapple

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