

2019 HOLIDAY Buffet

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*

\$26.95 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*

\$24.50 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*

\$29.50 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

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

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*

\$26.50 per person

Heritage Catering

*at the Dixie Center
435.986.6672*



2019 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, gravy,
cornbread stuffing, steamed vegetables*

\$26.95 per person

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

\$24.50 per person

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

\$28.50 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

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

\$27.50 per person

Surf "N" Turf
*green salad with house dressing,
steamed vegetables, wild rice pilaf,
grilled steak medallions, seared 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*

\$26.95 per person

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2019 HOLIDAY Hors d'oeuvres

Hors d'oeuvres Packages

3 selections \$9.00 ~ 4 selections \$12.00 ~ 5 selections \$14.00
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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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