

## CONTINENTAL BREAKFAST SELECTIONS

Continental buffets include orange juice, water, and coffee station with assorted teas and hot chocolate. Buffets will be serviced for 90 minutes. No seating is available for continental buffets.

- Desert Sunrise** **\$11**  
*granola bars, assorted muffins, fresh seasonal fruit display*
- Donuts, Coffee, & More...** **\$12**  
*assorted donuts, trail mix, fresh seasonal fruit display*
- Early Bird** **\$13**  
*pc yogurts, cinnamon rolls, fresh seasonal fruit display*
- Bryce Canyon** **\$14**  
*mini quiches, assorted muffins, individual cold cereals, fresh seasonal fruit display*

## BREAKFAST BUFFET SELECTIONS

Breakfast buffets include: orange juice, water, and coffee station with assorted teas and hot chocolate. Buffets will be serviced for 90 minutes.

- All American** **\$15.50**  
*assorted muffins, scrambled eggs with cheese, breakfast potatoes, bacon, fresh seasonal fruit display*  
*add tortilla \$.75*
- Taste of the Southwest** **\$16.50**  
*assorted danish, breakfast enchiladas: eggs, bacon, potatoes, salsa verde, fresh seasonal fruit display*
- Off the Griddle** **\$16.95**  
*pancakes, maple syrup, sausage patties, scrambled eggs with cheese, fresh seasonal fruit display*
- Snow Canyon** **\$15.50**  
*french toast, maple syrup, crustless spinach quiche (spinach, tomatoes, bacon, onions), fresh seasonal fruit display*

Prices do not include applicable taxes and a 22% service charge. Prices subject to change.



## BREAKS

### MORNING BREAKS

*Breaks include:*

4oz individual orange juices,  
bottled water & coffee station  
with assorted teas and hot chocolate

<b>Jump Start</b>	<b>\$7.95</b>
<i>assorted donuts</i>	
<b>Top of the Morning</b>	<b>\$8.50</b>
<i>fresh baked cinnamon rolls, assorted 4oz yogurts, granola bars</i>	
<b>Smoothies</b>	<b>\$9.50</b>
<i>strawberry banana, pineapple coconut, mixed berry, granola bars</i>	
<b>Healthy Choice</b>	<b>\$10.95</b>
<i>fresh berry &amp; yogurt parfait, hard boiled eggs, assorted muffins, pc oatmeal cups</i>	
<b>Oven Baked</b>	<b>\$6.95</b>
<i>assorted Danish</i>	
<b>Vegan &amp; Gluten Friendly</b>	<b>\$8.50</b>
<i>Kind bars, fresh fruit cups, peanut butter &amp; jelly chia pudding</i>	

### AFTERNOON BREAKS

*Breaks include:*

assorted canned soda and bottled water

<b>Afternoon Delight</b>	<b>\$8.50</b>
<i>Peach cobbler and ice cream</i>	
<b>Sweet Treats</b>	<b>\$5.95</b>
<i>assorted cookies</i>	
<b>Bake Shop</b>	<b>\$7.50</b>
<i>brownies, assorted cookies</i>	
<b>“Lets Get Poppin”</b>	<b>\$7.50</b>
<i>fresh popped popcorn, mix ins – m&amp;ms, reeses pieces, flavorings, skittles</i>	
<b>Ciesta</b>	<b>\$7.50</b>
<i>tortilla chips, quacamole, salsa, churro bites</i>	
<b>Granola Self-Serve Bar</b>	<b>\$9.00</b>
<i>bulk granola, assorted mix-ins (candy, pretzels, dried fruit, assorted nuts)</i>	
<b>Fenway Break</b>	<b>\$7.95</b>
<i>salted peanuts, assorted popcorns, red vines, cracker jacks, suckers, tootsie rolls</i>	
<b>Heritage Chocolate Fountain</b>	<b>\$9.50</b>
<i>seasonal fresh fruit, rice krispie treats, marshmallows, pretzels, cream puffs, vanilla wafers</i>	
<b>Ice Cream Bar</b>	<b>\$7.95</b>
<i>assorted prepackaged ice cream treats</i>	

Breaks will be serviced for 45 minutes. Additional time may be added upon request.  
There will be an additional service charge for every 15 minutes added.  
Breaks are based on 50 people or more. There is an additional fee for groups under 50.

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## LUNCH BUFFET SELECTIONS

Buffets will be in service for 90 minutes. Water service is included.

### Taco & Fajita Bar \$21

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

### Street Taco Bar \$22

*(gluten friendly option)  
mixed green salad with cilantro lime dressing,  
fresh chips and salsa, corn taco shells, corn tortillas,  
shredded chicken, shredded beef, jalapeno slaw,  
minced onions, shredded cabbage, cilantro,  
green onions, shredded monterey jack,  
grated cotija cheese, spanish rice, black beans,  
mild tomatillo sauce, spicy red sauce,  
chocolate gluten free cake, flan*

### Build a Burger \$24

*(vegetarian friendly)  
frogeye salad, sweet potato tots, lettuce, tomato,  
grilled onions, roasted red bell peppers, jalapenos,  
assorted cheeses, traditional condiments,  
fresh baked buns, grilled all beef burger,  
salmon burger, black bean burgers  
assorted cookies*

### The Rancher \$23

*green salad with ranch dressing,  
loaded macaroni salad, ranch style dinner rolls,  
baked beans, sautéed corn,  
dutch oven potatoes, roast beef,  
peach cobbler & ice cream*

### BBQ Buffet \$22

*(gluten friendly)  
coleslaw, fresh cajun style chips, baked beans,  
chipotle mango bbq chicken thighs,  
kansas city style roast pork,  
fresh baked buns, pickles jalapenos,  
sliced cheddar & swiss cheese,  
peach cobbler & ice cream*

### Island Buffet \$20

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

### Pasta Buffet \$22

*(vegetarian friendly, gluten free options)  
caesar salad, tomato spinach salad,  
grilled chicken alfredo, meatballs in marinara,  
penne pasta, fettucine, zoodles, shredded parmesan  
cheese, carrot cake, crème brûlée*

### Delicatessen \$19

*(vegetarian friendly, gluten free options)  
soup du jour, mixed green salad, pasta salad, relish tray,  
hummus, roast beef, turkey, ham, salami platter,  
assorted cheeses, fresh baked rolls,  
lettuce, tomatoes, pickles,  
cookies & brownies*

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

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## PLATED LUNCH SELECTIONS

Lunches include bread service, water service and a Chef's choice dessert.  
Please allow 90 minutes for lunch.

**Chicken Pot Pie** \$20

*heritage signature pot pie filling, puff pastry,  
chef cut vegetables*

**Swiss Steak** \$21

*(gluten friendly)  
braised top sirloin, mushroom & tomato demi,  
roasted garlic mashers, steamed green beans*

**Teriyaki Chicken** \$20

*(gluten friendly)  
grilled chicken thighs, teriyaki orange glaze,  
steamed carrots & broccoli, steamed brown rice*

**Meatballs** \$18

*meatballs, parmesan whipped potatoes, fried basil,  
sautéed zucchini & yellow squash*

**Breaded Chicken** \$19

*lightly seasoned chicken breast pan-fried,  
steamed chef cut vegetables, oven roasted red potatoes*

**Southwest Grilled Mesquite Chicken** \$20

*grilled chicken with green chili mashed potatoes,  
black bean and corn succotash, green enchilada sauce.*

### *Enhance your meal*

garden fresh salad \$1.50 per person

raspberry lemonade, ice tea, peach punch, fruit punch, or lemonade \$.50 per person

*We would be happy to put together a custom menu for your buffet.*

*If interested please contact us at [heritagecatering@dixiecenter.com](mailto:heritagecatering@dixiecenter.com) or 435-628-7003 ext. 170 Or ext. 175*

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## COMPOSED SALADS, PLATED WRAPS, & SPECIALITY SELECTIONS

Lunches include water service and Chef's choice dessert. Please allow 90 minutes for lunch.

### COMPOSED SALADS

**Chicken Cobb Salad** \$18  
(gluten friendly)  
*crisp romaine lettuce, grilled chicken, avocado, tomatoes, bacon, bleu cheese, egg, roasted shallot dressing. (includes bread service)*

**Thai Chicken Salad** \$19  
(gluten friendly)  
*crisp romaine lettuce, edamame beans, roasted red bell peppers, avocado, cucumbers, grilled chicken, cilantro mango vinaigrette ( includes bread service)*

### PLATED WRAPS

**Chicken Salad Wrap** \$16  
*grilled chicken, cashew, feta, and grape chicken salad, spinach tortilla, mixed greens, house made cajun chips*

**Chicken Caesar Wrap** \$15  
*grilled chicken, heirloom tomatoes, parmesan, crisp romain, caesar dressing, pasta salad*

### SPECIALTY SELECTIONS

**Hummus & Grilled Vegetables** \$17  
(vegetarian friendly)  
*traditional hummus, grilled marinated vegetables, spring mix, flour tortilla, house made cajun chips*

**Vegetable Lasagna** \$18  
(vegan, gluten friendly)  
*layered zucchini, yellow squash, mushrooms, potatoes, eggplant, roasted peppers with a chickpea puree*

### Enhance your meal by adding:

raspberry lemonade, ice tea, peach punch, fruit punch, lemonade for an additional \$.50 per person.

### **BOX LUNCHES**

Box lunches can be purchased for off property activities. Bottled water included with all lunches.

**Turkey Sub** \$14  
*sliced turkey, provolone, lettuce, tomato, cheese, whole fruit, chips, cookie*

**Ham & Swiss on Rye** \$15  
*smoked ham, swiss cheese, lettuce, tomato, whole fruit, chips, cookies*

**Chicken Salad Wrap** \$16  
*grilled chicken, cashews, grapes, mixed greens, flour tortilla, whole fruit, chis cookies*

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## DINNER BUFFET SELECTIONS

Dinners include fresh bread service and a choice of lemonade, ice tea, peach punch, or fruit punch. Buffet line is open 90 minutes for service.

### ON the GO! \$25

*mixed green salad with ranch dressing,  
chef cut vegetables,  
parmesan whipped potatoes,  
roast beef, gravy,  
assorted cookies*

### Prime Rib (market price)

*blackened shrimp & asparagus salad, caesar salad,  
wild rice mashed potatoes, green bean casserole,  
aged prime rib, horseradish sauce, au jus,  
cheesecake tasters, carrot cake*

*add chicken piccata - add'l \$1.50 per person*

### The Dude Ranch \$28

*mixed green salad with ranch,  
our signature baked beans, oven roasted potatoes,  
southwest grilled mesquite chicken, roast beef,  
peach cobbler & ice cream*

### Pacific Rim \$28

*(vegetarian and gluten friendly options)  
coleslaw with miso dressing, spicy cucumber salad,  
curry salmon and noodles,  
vegetable stir-fry, vegetable spring,  
huli huli chicken,  
steamed brown rice,  
fortune cookies, rice pudding*

### Western Buffet \$26

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

### Build Your Own Pasta \$27

*(vegetarian and gluten friendly options)  
caesar salad, caprese platter,  
penne a la vodka (spicy), farfalle parma rosa, zoodles,  
shrimp scampi, grilled chicken, , meatballs,  
grilled vegetables  
cannoli, neopolitan*

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## PLATED DINNER SELECTIONS

Dinners include entrée, salad and dessert (choice of one each), bread service, water service, and choice of lemonade, ice tea, peach punch, or fruit punch. Please allow 90 minutes for dinner.

### **ENTREES**

(Choose one of the following)

**Braised Short Rib** (market price)

*fork tender braised short rib  
with roasted garlic mashed potatoes,  
steamed green beans, cabernet sauce*

**Roast Turkey** \$28

*roast turkey, mashed potatoes, cornbread stuffing,  
steamed vegetables, gravy, cranberry sauce*

**Grilled Steak Medallions** \$29

*marinated & grilled steak medallions,  
chipotle mashed potatoes, steamed green beans,  
roasted red bell pepper sauce*

**Pan-fried Chicken** \$27

*lightly floured chicken breast, roasted red potatoes,  
Dijon cream sauce, chef cut vegetables*

**Herb Roast Salmon** \$30

*oven roasted salmon fillet,  
wild rice mashed potatoes,  
roasted red bell pepper sauce, steamed broccoli & carrots*

**Italian Braised Pork** \$27

*braised pork roast, polenta cake, mushroom ragout*

**Seared Pork Chop** \$28

*pork chop, chipotle tomato sauce,  
chef cut vegetables, oven roasted red potatoes*

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## PLATED DINNER SELECTIONS (continued)

### **SALADS**

(choose one of the following to accompany the entrée)

#### **House Salad**

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

#### **Caesar Salad**

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

#### **Apple Walnut Salad**

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

#### **Poached Pear & Pecan Salad**

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

#### **Roasted Vegetable with Hummus**

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

#### **Fresh Buffalo Mozzarella & Tomato Salad**

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

Additional dressings are \$3.00 per carafe.

### **DESSERTS**

(choose one to accompany your entrée)

#### **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 an upgraded Dessert (additional \$1.75pp)*

*Lemon Italian Torte with Fresh Berries*

*White Chocolate Raspberry Cheesecake*

*Tuxedo Cheesecake*

*Triple Chocolate Mousse with Raspberry Coulis*

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