

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.

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

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 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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