



# 2023

# HC

HERITAGE CATERING

# Menu

Subject to Change Taxes and Fees not included



# Breaks

## MORNING BREAK

Break includes:

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

**Jump Start** \$8.00

Assorted Donuts

**Top of the Morning** \$9.00

Fresh Baked Cinnamon Rolls Assorted 4oz Yogurts  
Granola Bars

**Smoothies** \$10.50

Strawberry Banana Pineapple Coconut Mixed Berry  
Granola Bars

**Healthy Choice** \$12.00

Fresh Berry & Yogurt Parfait, Hard Boiled Eggs  
Assorted Muffins PC Oatmeal Cups

**Oven Baked** \$9.75

Pastries Strudels Scones

**Vegan & Gluten Friendly** \$9.75

Kind Bars PB&J Chia Pudding Cups Fresh Fruit cups

## AFTERNOON BREAK

Break includes:

Assorted Canned Soda and Bottled Water

**Afternoon Delight** \$9.00

Peach Cobbler and Ice Cream

**Sweet Treats** \$6.00

Assorted Cookies

**Bake Shop** \$8.00

Brownies, Assorted Cookies

**"Lets Get Poppin"** \$7.50

Fresh Popped Theater Style Popcorn with mix-ins  
M&Ms Reese's Pieces Skittles and Flavorings

**Ciesta** \$7.50

Tortilla Chips, Salsa, Guacamole, Churro Bites

**Granola Self-Serve Bar** \$9.00

Granola and mix-ins  
Candy, Pretzels, Dried Fruit, Assorted Nuts

**Fenway Break** \$7.95

Salted Peanuts Assorted Popcorn Red Vines  
Cracker Jacks Suckers Tootsie Rolls

**Heritage Chocolate Fountain** \$11.00

Seasonal Fresh Fruit Rice Krispie Treats  
Marshmallows Pretzels Cream Puffs Vanilla Wafers

**Ice Cream Bar** \$7.95

Assorted Prepackaged Ice Cream Treats

*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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# Hors D'Oeuvres

Includes Citrus Water Buffets will be serviced for 90 minutes

## \$3.00

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

## \$4.00

Per person/each item selected

Cucumber and Cream Cheese  
Baguette  
buffalo wings with bleu cheese  
dressing  
teriyaki chicken satay  
fresh fruit display  
grilled bbq chicken skewers  
blackened shrimp avocado  
on a pita chip  
vegetable spring rolls  
Santa Fe Chicken spring rolls  
cheesecake tasters  
bbq cocktail franks

## \$6.00

Per person/each item selected

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

## HERITAGE CATERING ENHANCEMENTS

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

Coffee station may be added \$32.00 per gallon (approximately 20 cups) and billed upon consumption.

Bar services are available upon request, please contact us for pricing.

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# Breakfast

All Breakfasts include orange juice, water, and coffee station with assorted teas and hot chocolate.

## CONTINENTAL

No seating is available for continental buffets. Buffets will be serviced for 90 minutes.

**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

## BEVERAGE

Select beverages may be added upon consumption. Drinks are limited to 30 minutes.  
All day service may be requested, please inquire for pricing.

Assorted Sodas	<u>By the Gallon &amp; refills</u>
\$2.25 each	Coffee, Tea & Hot Chocolate
\$2.25 each	\$34.00
Assorted Pints of Milk	Chef's Choice Punch Station
\$3.00 each	\$25.00
<b>3 gallon Station (includes 75 cups)</b>	Raspberry Lemonade
Water	\$25.00
\$40.00	
Flavored Water	
\$45.00	

## ENHANCEMENTS

*upgrade your breakfast*

assorted bagels & cream cheese	mini waffles with fresh berries
\$2.25	\$3.25
french toast sticks	cinnamon brown sugar oatmeal
\$2.50	\$1.50
sliced breakfast ham	egg, ham, cheese croissant
\$3.50	sandwich
7oz smoothies	\$7.00
\$5.00	
yogurt parfaits	mini egg, ham, cheese croissant
\$3.00	sandwich
	\$5.00

## BUFFET

Buffets will be serviced for 90 minutes.

**All American** **\$17**  
assorted muffins, scrambled eggs with cheese, breakfast potatoes, bacon, sliced ham, fresh seasonal fruit display  
*add tortilla \$.75*

**Ranchers Delight** **\$17**  
biscuits and gravy scrambled eggs breakfast potatoes bacon fresh seasonal fruit display

**Taste of the Southwest** **\$16.50**  
assorted danish, breakfast enchiladas: eggs, bacon, potatoes, salsa verde, fresh seasonal fruit display

**Off the Griddle** **\$18**  
pancakes, maple syrup, sausage links, scrambled eggs with cheese, fresh seasonal fruit display

**Snow Canyon** **\$15**  
french toast, maple syrup, sliced ham, crustless spinach quiche (spinach, tomatoes, bacon, onions), fresh seasonal fruit display

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# Lunch

Due to shortages, all plated meals will be served Buffet style . All lunches will be serviced for 90 minutes.

## BUFFET

Water service is included

### Taco & Fajita Bar

\$23

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

\$24

**(GF)** mixed green salad with cilantro lime dressing, fresh chips and salsa, corn tortillas, shredded chicken, carne asada, 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, tres leches cake , churros

### Build a Burger

\$25

**(V)** frogeye salad, fries, 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

\$24

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

### BBQ Buffet

\$24

**(GF)** 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

\$22

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

\$23

**(V, GF)** Caesar salad, tomato spinach salad, grilled chicken alfredo, meatballs in marinara, penne pasta, fettucine, zoodles, shredded parmesan cheese, bread sticks, carrot cake, crème brûlée

### Delicatessen

\$21

**(V, GF)** 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

## SPECIALTY SELECTIONS

Includes water service and dessert

### Grilled Veggies & Hummus

\$17

**(VF)** traditional hummus, grilled marinated vegetables, spring mix, flour tortilla, house made Cajun chips

### Vegetable Lasagna

\$18

**(V,GF)** layered zucchini, yellow squash, mushrooms, potatoes, eggplant, roasted peppers with a chickpea puree

## ENHANCEMENT

All prices are per person

### Beverage

\$0.50

raspberry lemonade, ice tea, peach punch, fruit punch, lemonade

### Dessert

\$3.50

cheesecake, chocolate Bundt cake, carrot cake

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## COMPOSED SALADS

Bread service is included

### Chicken Cobb Salad \$18

**(GF)** crisp romaine lettuce, grilled chicken, avocado, tomatoes, bacon, bleu cheese, egg, roasted shallot dressing.

### Thai Chicken Salad \$19

**(GF)** curried grilled chicken, crisp romaine lettuce, edamame beans, red bell peppers, cucumbers, shredded carrots, fresh mint, cilantro mango vinaigrette, topped with fried rice noodles

## PLATED WRAPS

Includes water service and dessert

### Chicken Salad Wrap \$16

grilled chicken, cashew, and grape chicken salad, spinach tortilla, mixed greens, house made cajun chips

### Chicken Caesar Wrap \$15

grilled chicken, heirloom tomatoes, parmesan, crisp romaine, Caesar dressing, penne pasta salad

## BOXED LUNCHES

Bottled Water included

### Turkey Sub \$15

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

### Ham & Swiss on Rye \$16

smoked ham, swiss cheese, lettuce, tomato, whole fruit, chips , cookies

### Chicken Salad Wrap \$18

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

HERITAGE CATERING

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# Dinner

Due to shortages, all plated meals will be served Buffet style . All Dinners will be serviced for 90 minutes.

## BUFFET

Bread and Beverage service included

### ON the GO! \$27

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

### Prime Rib *\*marketprice*

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 \$2.50 per person*

### The Dude Ranch \$30

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

### BYO Pasta \$27

**(V,GF)** Caesar salad, caprese platter, penne a la vodka (spicy), farfalle parma rosa, zoodles, shrimp scampi, grilled chicken, , meatballs, grilled vegetables, cannoli, lemon cake

### Pacific Rim \$30

**(V,GF)** coleslaw with miso dressing, spicy cucumber salad, curry salmon and noodles, vegetable stir-fry, vegetable spring, huli huli chicken, steamed brown rice, fortune cookies, coconut cake

### Western Buffet \$29

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

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

## PLATED

Bread and Beverage service included

### Braised Short Rib *\*marketprice*

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

### Roast Turkey \$29

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

### Grilled Baseball Cut Sirloin \$31

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

### Pan-fried Chicken \$29

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

### Herb Roast Salmon \$32

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

### Italian Braised Pork \$28

braised pork roast, mushroom risotto, tomato mushroom sauce

### Seared Pork Chop \$30

pork chop, Dijon mustard sauce chef cut vegetables, oven roasted red potatoes

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# Dinner

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## SALAD

Choose one of the following:

### 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

### Caesar Salad

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

### Poached Pear & Pecan Salad

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

### Fresh Buffalo Mozzarella & Tomato Salad

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

*Additional dressings are \$3.00 per carafe.*

## DESSERT

Choose one of the following:

### 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

### Cheesecake

raspberry coulis, whipped cream, fresh berries

## ENHANCEMENT

*+\$1.75 per person*

Lemon Italian Torte with Fresh Berries

White Chocolate Raspberry Cheesecake

Tuxedo Cheesecake

Triple Chocolate Mousse with Raspberry Coulis

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