



# HERITAGE CATERING HOLIDAY PLATED MENU



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## SERVICE INCLUDES:

120 Minutes  
Beverage Service  
Bread Service  
Centerpieces

Taxes and Fees not included Subject to change

HERITAGECATERING  
@DIXIECENTER.COM  
435.301.7800

# HERITAGE CATERING PLATED MENU



## CHICKEN CORDON BLEU \$30

Spinach Tomato Salad with Balsamic Vinaigrette  
Chicken Cordon Bleu  
Choice of Rice Pilaf or Mashed Potatoes  
Mushroom Risotto  
Roasted Asparagus  
Cheesecake with Fresh Berries



## SURF & TURF \$38

Apple Walnut Salad with Raspberry Vinaigrette  
Grilled Baseball Sirloin  
Shrimp Skewers  
Roasted Mushroom Cabernet Sauce  
Roasted Garlic Mashed Potatoes  
Steamed Haricot Vert Green Beans  
Chocolate Bundt Cake



## ROAST TURKEY \$32

Mixed Green Salad with Ranch  
Roast Turkey with Gravy  
Redskinned Mashed Potatoes  
Steamed Veggies  
Cornbread Stuffing  
Cranberry Sauce  
Carrot Cake with Cream Cheese Frosting



## GLAZED HAM \$29

Heritage Catering Signature Green Salad  
Hormel Cure 81 Ham with Brown Sugar Glaze  
Scalloped Potatoes  
Green Bean Casserole  
Carrot Cake with Cream Cheese Frosting



# Heritage Catering

## HOLIDAY BUFFET MENU

*Service includes:*

90 MINUTES  
BEVERAGE SERVICE  
CENTERPIECES  
BUFFET LINE ATTENDANTS  
taxes and fees not included subject to change

[heritagecatering@dixiecenter.com](mailto:heritagecatering@dixiecenter.com)

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# Heritage Catering

## BUFFET MENU

### WESTERN 32

Mixed Green Salad, Fresh Baked Rolls, Baked Beans, Dutch Oven Potatoes, Slow Cooked Roast Beef, Mesquite Chicken, Peach Cobbler with Ice Cream

### ITALIAN 29

Antipasto Salad, Freshly Baked Rolls, Lasagna, Creamy Risotto, Herb Roasted Chicken with Red Bell Pepper Sauce, Pesto Crusted Salmon with Parmesan Cream Sauce, Cannoli, Carrot Cake with Cream Cheese Frosting

### TURKEY 30

Green Salad with House dressing, Freshly Baked Rolls, Cornbread Stuffing, Mashed Potatoes, Steamed Veggies, Roast Turkey with Gravy, Chocolate Santa Hats

### PRIME RIB \*\*

Caprese Salad, Freshly Baked Rolls, Roasted Garlic Mashers, Herb Buttered Vegetables, Slow Cooked Prime Rib, Horseradish Sour Cream, Au Jus, Carrot Cake with Cream Cheese Frosting, Chocolate Santa Hats

#### ADD ONS

Prices are per Person  
Lemon Chicken \$3  
Sliced Glazed Ham \$3.50  
Breaded Shrimp \$4

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# Policies

**Heritage Catering**, the exclusive food service provider for the **Dixie Convention Center**, is happy to welcome you. We appreciate this opportunity to serve you. Whether your event is large or small, our professional and courteous staff will go the extra mile to make your event simply unforgettable.

## **Food and Beverage Booking Policies**

While we are happy to serve smaller groups, payment for a 25-person minimum is required. A \$75.00 small group fee will be applied to the final bill.

Food and beverage service must be scheduled thirty days in advance of the event. At the time the event is scheduled, a non-refundable deposit of 50% of the total estimated charges must be submitted. The balance is due 72 hours prior to the event.

Menus must be finalized 30 days prior to the event. For efficient service and presentation, we strongly recommend ordering the same item for everyone for your event. However, additional service charges will apply if a "split" menu is required. We are happy to provide for special dietary requests, such as vegetarian, if you can notify us in advance. 7.75% local taxes and 22% gratuity charge will apply

If your organization is tax-exempt, please provide the tax-exempt certification at the time of scheduling the event.

## **A FINAL attendance guarantee is required 10 business days prior to the first event**

Split menu selection must be made, and final numbers must be guaranteed at least 10 working days prior to the event. Once the final guarantee is received, the count may not be decreased. If your attendance exceeds the guaranteed amount scheduled, we will make every effort to serve everyone. You will be charged for the extra meals served at the following rates:

Up to 5% over the guaranteed amount Regular Price

Over 5% of the guaranteed number is subject to a 10% surcharge

## **Cancellation Policy:**

In the event of a cancellation, we will make every effort to work with the group and try to reschedule. However, events canceled within 48 hours are non-refundable.

In the event of a group cancellation occurring 0 to 28 days prior to arrival, liquidated damages in the amount of fifty percent of the "Total Contract Charges" listed on the contract will be due, plus applicable taxes and service charges. In the event of a group cancellation occurring 29-60 days prior, twenty-five percent; 61-120 days prior, ten percent.

## **Heritage Catering retains exclusive rights to provide, control, and retail all food and beverage services**

throughout the Dixie Convention Center, including concessions, novelties, and sale of all beverages (alcoholic and non-alcoholic). Food and beverage may not be brought into the facility without written permission from Heritage Catering and the Dixie Convention Center. All liability falls back on the group named on the contract. If vendors break any Food & Beverage policies, the group may be charged an additional fee of up to \$175.00 per booth.

*We allow 90 minutes for all meals. If the group exceeds 150 minutes, your final invoice will apply a 1.5% surcharge of the total food bill. If the group exceeds 210 minutes, your final invoice will apply a 3% surcharge of the total food cost.*

All unconsumed food and beverages must remain on the convention center property to maintain food safety and compliance with state law.

If your specialty event takes you offsite, Heritage Catering will be happy to go where you go, making planning your event even more effortless.

We look forward to working with you,  
The Heritage Catering Team

Lesli Walker, Owner  
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heritagecatering@dixiecenter.com