

# 2024 MENU



## HERITAGE CATERING 2024 MENU

FOR A CUSTOM MENU PLEASE INQUIRE:  
HERITAGE CATERING  
435.301.7800  
HERITAGECATERING@DIXIECENTER.COM

SUBJECT TO CHANGE  
TAXES AND FEES NOT INCLUDED



# BREAKFAST

## BUFFET

Orange Juice, Water, and Coffee Station with Assorted Teas and Hot Chocolate. \*90 Minute service.

### SNOW CANYON / \$15

French toast, maple syrup, sliced ham, crustless spinach quiche (spinach, tomatoes, bacon, onions), fresh seasonal fruit display

### TASTE OF THE SOUTHWEST / \$16.50

Assorted Danishes, Breakfast Enchiladas: (Eggs, Bacon, Salsa Verde), Breakfast Potatoes, Fresh Seasonal Fruit display

### ALL AMERICAN / \$17

Assorted Muffins, Scrambled Eggs with cheese, Breakfast Potatoes, Bacon, Sliced Ham, Fresh Seasonal Fruit Display

### RANCHERS DELIGHT / \$17

Biscuits and Gravy, Scrambled Eggs, Breakfast Potatoes, Bacon, Sliced Ham, Fresh Seasonal Fruit Display

### OFF THE GRIDDLE / \$18

Pancakes, Maple Syrup, Scrambled Eggs with cheese, Sausage Links, Fresh Seasonal Fruit Display

## CONTINENTAL

No Seating available \*90 Minute service.

### DESERT SUNRISE / \$11

Granola Bars, Assorted Muffins, Fresh Seasonal Fruit Display

### DONUTS, COFFEE AND MORE / \$12

Trail Mix, Assorted Donuts, 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

## SERVICE DETAILS

SELECT BEVERAGES MAY BE ADDED  
BILLED UPON CONSUMPTION  
\*30 MINUTE SERVICE  
PLEASE INQUIRE FOR ALL DAY SERVICE

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# BREAKFAST

## ENHANCE

**OATMEAL / \$1.50**

Cinnamon, Brown Sugar Oatmeal

**ASSORTED MUFFINS / \$2.00**

**ASSORTED BAGELS / \$2.50**

Assorted Bagels and Cream Cheese

**YOGURT PARFAITS / \$3**

**BREAKFAST HAM / \$3.50**

Sliced Breakfast Ham

**7 OZ SMOOTHIES / \$5**

**MINI CROISSANT SANDWICH / \$5**

Mini Egg, Ham and Cheese Croissant Sandwich

**CROISSANT SANDWICH / \$7**

Egg, Ham and Cheese Croissant Sandwich

## BEVERAGE

**ASSORTED SODA / \$2.25**

**BOTTLED WATER / \$2.25**

**ASSORTED MILK PINTS / \$3**

**3 GALLON STATION-WATER / \$40**  
station includes 75 cups

**3 GAL STATION-FLAVORED WATER / \$45**  
station includes 75 cups

**COFFEE, TEA, HOT CHOCOLATE / \$34**  
Priced by the Gallon and per Refill

**CHEF'S CHOICE PUNCH / \$25**  
Priced by the Gallon and per Refill

**RASPBERRY LEMONADE / \$25**  
Priced by the Gallon and per Refill

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# LUNCH

## SPECIALTY

Specialty Selections. Includes water service and dessert

### GRILLED VEGGIES AND HUMMUS / \$17

traditional hummus, grilled marinated vegetables, spring mix, flour tortilla, house made Cajun chips

### VEGETABLE LASAGNA / \$18

layered zucchini, yellow squash, mushrooms, potatoes, eggplant, roasted peppers with a chickpea puree

### VEGETARIAN OPTION / \$18

Black Bean Burger with French Fries

## SALADS

Composed Salad, bread service included

### CHICKEN COBB SALAD / \$21

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

### THAI CHICKEN SALAD / \$22

curried grilled chicken, crisp romaine lettuce, edamame beans, red bell peppers, cucumbers, shredded carrots, cilantro mango vinaigrette, topped with fried rice noodles

ALL TIMES ARE STRICTLY ADHERED TO;  
ANY OVERAGE WILL RESULT IN  
ADDITIONAL FEE

## BOXED

Boxed Lunches. Bottled Water included

### TURKEY SUB / \$15

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

### CHICKEN SALAD WRAP / \$18

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

### HAM AND SWISS ON RYE / \$16

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

### VEGETARIAN WRAP / \$17

roasted red peppers, zucchini, artichokes, hummus, spring mix, spinach flour tortilla

## WRAPS

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

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# LUNCH BUFFET

WATER SERVICE INCLUDED. 90 MINUTE SERVICE

## TACO FAJITA BAR / \$23

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

## STREET TACO BAR / \$24

mixed green salad with cilantro lime dressing, fresh chips and salsa, corn tortillas, grilled chicken, carne asada, shredded Monterey jack, grated cotija cheese, spanish rice, black beans, mild tomatillo sauce, spicy red sauce, tres leches cake, churros

## BUILD A BURGER / \$25

Frogeye salad, fries, lettuce, tomato, grilled onions and peppers, jalapenos, assorted cheeses, traditional condiments, fresh baked buns, grilled all beef burger, turkey burger, black bean burger, 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 and ice cream

## BBQ BUFFET / \$24

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

## ISLAND BUFFET / \$22

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

## PASTA BUFFET / \$23

Caesar salad, tomato spinach salad, grilled chicken alfredo, meatballs in marinara, penne pasta, zoodles, shredded parmesan cheese, bread sticks, carrot cake, crème brûlée

## DELICATESSEN / \$21

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 and brownies

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# DINNER

90 MINUTE SERVICE

## 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 / \$INQUIRE

blackened shrimp and asparagus salad, Caesar salad, parmesan mashed potatoes, green bean casserole, aged prime rib, horseradish sauce, au jus, cheesecake tasters, carrot cake  
*\*add chicken piccata \$2.50 per person*

### DUDE RANCH / \$30

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

### BYO PASTA / \$27

caesar salad, caprese platter, penne a la vodka (spicy), farfalle parma rosa, shrimp scampi, grilled chicken, meatballs, grilled vegetables, cannoli, lemon cake  
*\*add zoodles \$3 per person*

### PACIFIC RIM / \$30

coleslaw with miso dressing, spicy cucumber salad, curry salmon and noodles, vegetable stir-fry, vegetable spring, huli huli chicken, steamed brown rice, rolls, 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 and ice cream

### VEGETARIAN OPTION / \$23

blue corn tamale with cilantro lime rice and green enchilada sauce

## PLATED

Bread and Beverage Service Included

### BRAISED SHORT RIB / \$INQUIRE

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

### PAN FRIED CHICKEN / \$29

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

### HERB ROASTED SALMON / \$32

oven roasted salmon fillet, wild rice pilaf, roasted red bell pepper sauce, steamed broccoli and carrots

### SEARED PORK CHOP / \$30

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

### CHICKEN CORDON BLEU / \$30

spinach tomato salad with balsamic vinaigrette, chicken cordon bleu, choice of rice pilaf or mashed potatoes, mushroom risotto, roasted asparagus

### GRILLED BASEBALL SIRLOIN / \$31

marinated and grilled steak, chipotle mashed potatoes, steamed green beans, red wine mushroom sauce

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# DINNER

## SALAD

CHOOSE ONE OF THE FOLLOWING

### HOUSE

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

### APPLE WALNUT

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, and house made hummus

### CAESAR

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

### POACHED PEAR AND PECAN

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

### FRESH BUFFALO MOZZARELLA AND TOMATO

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

ADDITIONAL DRESSINGS \$3/ PER  
CARAFE

## DESSERT

CHOOSE ONE OF THE FOLLOWING

### CHOCOLATE BUNDT CAKE

chocolate bundt cake, Bavarian cream, fresh berries, chocolate garnish

### HC SIGNATURE CARROT CAKE

carrot cake, spiced cream cheese, pineapple coulis, fried carrots

### CHEESECAKE

raspberry coulis, whipped cream, fresh berries

## ENHANCE

LEMON ITALIAN TORTE WITH  
FRESH BERRIES/ \$2

WHITE CHOCOLATE RASPBERRY  
CHEESECAKE / \$2

BAKED APPLE CRISP / \$2

TRIPLE CHOCOLATE MOUSSE WITH  
RASPBERRY COULIS / \$2

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# BREAKS

## AM

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

### JUMP START / \$8

Assorted Donuts

### TOP O' THE MORNIN' / \$9

Fresh Baked Cinnamon Rolls, Assorted 4 oz Yogurts, Granola Bars

### OVEN BAKED / \$10

Pastries, Strudels, Scones

### VEGAN GLUTEN FRIENDLY / \$10

Kind Bars, PBandJ Chia Pudding Cups, Fresh Fruit Cups

### SMOOTHIES / \$10.50

Strawberry, Banana, Pineapple, Coconut, Mixed Berry and Granola Bars

### HEALTHY CHOICE / \$12

Fresh Berry and Yogurt Parfaits, Hard Boiled Eggs, Assorted Muffins PC Oatmeal Cups

## SERVICE DETAILS

Breaks will be serviced for 45 minutes. Additional time may be added upon request. Additional service charges are billed in 15 minute increments. Breaks are priced for 50+ person minimum, additional fee for smaller groups may apply.

## PM

Assorted Canned Soda and Bottled Water

### SWEET TREATS / \$6

Assorted Cookies

### LETS GET POPPIN / \$7.50

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

### CIESTA / \$7.50

Tortilla Chips, Salsa, Guacamole, Churro Bites

### FENWAY / \$8

Salted Peanuts, Assorted Popcorn, Red Vines, Cracker Jacks, Suckers, Tootsie Rolls

### ICE CREAM BAR / \$8

Assorted Prepackaged Ice Cream Treats

### BAKE SHOP / \$8

Brownies, Assorted Cookies

### GRANOLA SELF SERVE BAR / \$9

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

### AFTERNOON DELIGHT / \$9

Peach Cobbler and Ice Cream

### ROASTED AND TOASTED / \$9

Roasted and toasted pecans, cashews, almonds

### HERITAGE CHOCOLATE FOUNTAIN / \$11

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

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# APPETIZERS

## \$3 PER PERSON

STUFFED MUSHROOMS  
SWEET AND SOUR MEATBALLS  
GARDEN VEGETABLE DISPLAY  
WITH RANCH DIPPING SAUCE  
FRESH BAKED ROLLS AND BUTTER  
GRILLED VEGETABLE KABOBS  
ASSORTED MINI QUICHES  
SUGAR COOKIE FRUIT PIZZA  
PIGS IN A BLANKET  
PORK POT STICKERS  
ASSORTED COOKIES  
BROWNIES

## \$4 PER PERSON

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 PER PERSON

CHEESE AND 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

## ENHANCE

### BEVERAGES / \$ 1.50

Lemonade, raspberry lemonade, assorted  
soda, ice tea, or fruit punch. \* Price per  
person

### COFFEE / \$ 34

Coffee station (approximately 20 cups) and  
billed upon consumption. \* Price per gallon

### BAR / \$ INQUIRE

Bar services are available upon request.  
\*Contact for pricing

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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 beverages 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 and 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  
435-301-7800  
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