

# 2024 MENU

## DINNER



## 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

# 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, cabernetsauce

### 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

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

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