

Breakfast

90 MINUTE SERVICE

Buffet

Snow Canyon 18.00

FRENCH TOAST MAPLE SYRUP, SLICED HAM CRUSTLESS
SPINACH QUICHE (SPINACH TOMATOES, BACON
ONIONS) FRESH SEASONAL FRUIT

Taste of the Southwest 18.00

ASSORTED DANISHES, BREAKFAST ENCHILADAS (EGGS
BACON SALSA VERDE) BREAKFAST POTATOES FRESH
SEASONAL FRUIT

All American 19.00

ASSORTED MUFFINS SCRAMBLED EGGS WITH CHEESE
BREAKFAST POTATOES, BACON, SLICED HAM, FRESH
SEASONAL FRUIT

Ranchers Delight 19.00

BISCUITS & GRAVY SCRAMBLED EGGS, BREAKFAST
POTATOES BACON, SLICED HAM, FRESH SEASONAL
FRUIT

Off the Griddle 21.00

PANCAKES, MAPLE SYRUP, SCRAMBLED EGGS WITH
CHEESE, SAUSAGE LINKS, FRESH SEASONAL FRUIT

Drinks BILLED ON CONSUMPTION

Assorted Soda 2.25

Bottled Water 2.25

Assorted Milk Pints 3.00

3 Gallon Water Station 40.00

*Hot Beverages 40.00

*Chef Choice Punch 25.00

*Raspberry Punch 25.00

*PRICED BY THE GALLON/ PER REFILL

Continental

Desert Sunrise 13.00

GRANOLA BARS, ASSORTED MUFFINS & CROISSANTS, FRESH
SEASONAL FRUIT

Donuts Coffee & More 12.00

TRAIL MIX, ASSORTED DONUTS, FRESH SEASONAL FRUIT

Early Bird 13.00

PC YOGURTS, ASSORTED PASTRIES, FRESH SEASONAL FRUIT

Bryce Canyon 17.00

MINI QUICHES, ENGLISH MUFFIN BREAKFAST SANDWICHES,
ASSORTED MUFFINS COLD CEREAL (INDIVIDUALLY PACKAGED)
FRESH SEASONAL FRUIT

Add Ons ENHANCE YOUR MEAL

Oatmeal 2.00

Whole Fruit 4.00

Assorted Muffins 3.00

Cold Cereal (Individual) 5.00

Assorted Bagels 3.00

Yogurt Parfaits 4.00

Breakfast Ham 4.00

Smoothies (7oz) 6.00

Croissant Sandwich 8.00

taxes and fees not included



HERITAGE CATERING

2026 MENU

FOR A CUSTOM MENU PLEASE INQUIRE:
HERITAGE CATERING
435.301.7800

SUBJECT TO CHANGE
TAXES & FEES NOT INCLUDED

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
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