

Breaks & Appetizers

PER PERSON PER ITEM

Breaks ASSORTED BEVERAGES INCLUDED

Jump Start 8.00

Assorted Donuts

Top o' the mornin' 11.00

Freshly baked cinnamon rolls assorted yogurts & granola bars

Smoothies 11.00

Strawberry Banana Pineapple Coconut Mixed Berry & Granola Bars

Healthy Choice 12.00

Fresh Berries Yogurt Parfaits Hard Boiled Eggs

Assorted Muffin & Oatmeal Cups

Let's Get Poppin' 8.00

Fresh popped theater style popcorn with Mix-ins: M&M's
Reeses Pieces Skittles and Flavorings

Ciesta 8.00

Tortilla Chips Salsa Guacamole Churro Bites

Bake Shop 8.00

Brownies Assorted Cookies

7th Inning Stretch 10.00

Salted Peanuts Assorted Popcorn Red Vines

Cracker Jacks Tootsie Rolls

Ice Cream Bar 8.00

Assorted Prepackaged Ice Cream Treats

Granola Self Serve 9.00

Granola & Mix-ins: Candy Pretzels Dried Fruit Assorted Nuts

Roasted & Toasted 9.00

Roasted & Toasted Pecans Cashews Almonds

Heritage Chocolate Fountain 12.00

Seasonal Fresh Fruit Rice Krispie Treats Marshmallows

Pretzel Cream Puffs Vanilla Wafers

Add Ons BILLED ON CONSUMPTION

Beverages 2.25

PRICED PER PERSON

Coffee 40.00

*PRICED BY THE GALLON/ PER REFILL

Bar 250.00

INCLUDES SET & BARTENDER (2 HOURS)

Appetizers PER PERSON/PER ITEM

Stuffed Mushrooms

3.00

Sweet & Sour Meatballs

Garden Veggies w/ Ranch

Fresh Rolls & Butter

Assorted Mini Quiche

Sugar Cookie Fruit Pizza

Pork Pot Stickers

Assorted Cookies

Brownies

Cucumber & Cheese Baguette

4.00

Buffalo Wings

Grilled Veggie Kabobs

Teriyaki Chicken Satay

Fresh Fruit Display

Blackened Shrimp Avocado

Vegetable Spring Roll

Santa Fe Chicken Spring Roll

Cheesecake Taster

BBQ Chicken Skewer

BBQ Cocktail Franks

Cheese, Crackers & Grapes

6.00

Shrimp Cocktail

Coconut Shrimp

Smoked Salmon Tray

Cubano Sandwiches

Chicken Salad Sandwiches

Signature Carrot Cake

Peach Cobbler & Ice cream

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
435-301-7800
heritagecatering@dixiecenter.com