

Dinner

90 MINUTE SERVICE

Buffet

Prime Rib Market Price

BLACKENED SHRIMP & ASPARAGUS SALAD, CAESAR SALAD,
PARMESAN MASHED POTATOES, GREEN BEAN CASSEROLE,
AGED PRIME RIB, HORSERADISH SAUCE, AU JUS,
CHEESECAKE TASTERS, CARROT CAKE

Dude Ranch 31

MIXED GREEN SALAD, HERITAGE CATERING SIGNATURE BAKED
BEANS, OVEN ROASTED POTATOES, SOUTHWEST GRILLED
MESQUITE CHICKEN, ROAST BEEF, PEACH COBBLER & ICE
CREAM

BYO Pasta 28

CAESAR SALAD, CAPRESE PLATTER, PENNE A LA VODKA
(SPICY), FARFALLE PARMA ROSA, SHRIMP SCAMPI, GRILLED
CHICKEN, MEATBALLS, GRILLED VEGETABLES, CANNOLI &
LEMON CAKE

Pacific Rim 30

COLESLAW WITH MISO DRESSING, SPICY CUCUMBER SALAD,
CURRY SALMON & NOODLES, VEGETABLE STIRFRY, VEGGIE
SPRING ROLLS, HULIHULI CHICKEN, STEAMED BROWN RICE,
ROLLS, FORTUNE COOKIES, COCONUT CAKE

Western 30

MIXED GREEN SALAD WITH RANCH, HERITAGE CATERING
SIGNATURE BAKED BEANS, SMASHED RED POTATOES,
SHREDED BEEF, BREADED CHICKEN, GRAVY, PEACH
COBBLER & ICE CREAM

Veggie 30

BLUE CORN TAMALE WITH CILANTRO LIME RICE & GREEN
ENCHILADA SAUCE

Desserts SELECT ONE

Signature Carrot Cake*

Cheesecake

\$2.00 Add On

Lemon Italian Torte with Fresh Berries

White Chocolate Raspberry Cheesecake

Triple Chocolate Mousse with Raspberry Coulis

Baked Apple Crisp

Plated

Braised Short Rib 41

FORK TENDER BRAISED SHORT RIB, ROASTED GARLIC
MASHED POTATOES, STEAMED GREEN BEANS, CABERNET
SAUCE

Roast Turkey 31

ROAST TURKEY, MASHED POTATOES, CORNBREAD
STUFFING, STEAMED VEGGIES, GRAVY, CRANBERRY SAUCE

Pan Fried Chicken 30

LIGHTLY FLOURED CHICKEN BREAST, ROASTED RED
POTATOES, DIJON CREAM SAUCE, CHEF CUT VEGETABLES

Herb Roasted Salmon 34

OVEN ROASTED SALMON FILLET, WILD RICE PILAF, ROASTED
RED BELL PEPPER SAUCE, STEAMED BROCCOLI & CARROTS

Seared Pork Chop 32

SEARED PORK CHOP, DIJON MUSTARD SAUCE, CHEF CUT
VEGETABLES, OVEN ROASTED RED POTATOES

Chicken Cordon Bleu 33

SPINACH TOMATO SALAD WITH BALSAMIC VINAIGRETTE,
CHICKEN CORDON BLEU, CHOICE OF RICE PILAF/MASHED
POTATOES, ROASTED ASPARAGUS

Vegetarian 30

BLUE CORN TAMALE WITH CILANTRO LIME RICE & GREEN
ENCHILADA SAUCE

Salads SELECT ONE

House

Apple Walnut

Roasted Vegetable with Hummus

Caesar

Poached Pear & Pecan

Fresh Buffalo Mozzarella & Tomato

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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