

# **SWITCHBACK** **GRILLE**

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## **CATERING MENUS** **2015**

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# INTRODUCTION

## WEDDINGS & SPECIAL OCCASIONS

OUR EXPERIENCED WEDDING EVENT PLANNERS WILL GUIDE YOU THROUGH THE WHIRLWIND OF DECISIONS INVOLVED IN PLANNING YOUR WEDDING RECEPTION, BIRTHDAY PARTY, ANNIVERSARY CELEBRATION OR ANY OTHER SPECIAL AFFAIR. SINCE 1996, THE NAME SWITCHBACK HAS BEEN SYNONYMOUS WITH INNOVATIVE, HIGH QUALITY CUISINE, SOPHISTICATED, CONTEMPORARY PRESENTATIONS AND SUPERB SERVICE.

WITH A REPUTATION FOR FLEXIBILITY, CREATIVITY AND RESPONSIVENESS TO OUR CLIENTS' WISHES--FROM THE FORMAL AND TRADITIONAL TO THE OFFBEAT AND UNUSUAL--WE KEEP ONE THING IN MIND: IT'S YOUR DAY! OUR TALENTED TEAM CREATES RECEPTIONS AND EVENTS TO SUIT A VARIETY OF TASTES, STYLES AND BACKGROUNDS.

## CORPORATE SERVICES

OUR CORPORATE PLANNING TEAM UNDERSTANDS THE BOTTOM LINE. WE WILL WORK WITHIN YOUR BUDGET TO DELIVER A FIRST CLASS EVENT. AT SWITCHBACK, YOU WILL ENJOY ONE-STOP SHOPPING THAT WILL SAVE YOU TIME AND MONEY AND GUARANTEE A SUCCESSFUL EVENT. WHETHER YOU SEEK TO IMPRESS CLIENTS OR REWARD EMPLOYEES, OUR EXPERIENCED STAFF WILL HELP YOU CREATE THE PERFECT HOLIDAY PARTY, CORPORATE PICNIC, TEAM BUILDING EVENT, OFFICE PARTY, SALES MEETING OR BOARD FUNCTION. IT IS OUR AIM TO MAKE YOUR EVENT BOTH SUCCESSFUL AND MEMORABLE.

## OFF SITE CATERING

OUR CATERING TEAM WILL CATER YOUR SPECIAL EVENT EITHER ON SITE AT SWITCHBACK GRILLE OR OFF SITE AT A LOCATION OF YOUR CHOICE. OUR STAFF WILL DESIGN AND ORCHESTRATE YOUR OFF SITE EVENT SO THAT YOU CAN FOCUS YOUR ATTENTION ON YOUR GUESTS. WHETHER YOU DESIRE FORMAL DINING OR MORE CASUAL FARE, WE WILL CREATE THE PERFECT MENU AND ARRANGE FOR WHATEVER EQUIPMENT AND DECORATIONS YOU DESIRE. OFF SITE CATERING WILL INCUR A 20% DELIVERY AND SETUP CHARGE PLUS A \$.50 PER MILE MILEAGE CHARGE WITH A MINIMUM CHARGE OF \$100.00.

## ON SITE CATERING VENUES

### **PARTIES ON THE PATIO**

THE PATIO, A PRIVATE, SEPARATE DINING FACILITY ADJACENT TO THE MAIN DINING ROOM IS AVAILABLE FOR LUNCHEONS AND DINNERS OR RECEPTIONS FOR UP TO 125 PEOPLE. THE MINIMUM CHARGE REQUIREMENTS FOR FOOD AND BEVERAGE ARE AS FOLLOWS: LUNCH IS \$1,500.00 AND DINNER IS \$3,500.00.

### **RENTING THE ENTIRE RESTAURANT**

GROUPS ARE INVITED TO RESERVE THE ENTIRE RESTAURANT FOR PRIVATE FUNCTIONS. THIS INCLUDES THE BAR, MAIN DINNING ROOM AND PATIO. FOR SIT DOWN FUNCTIONS THE MAIN

DINNING ROOM GENERALLY SEATS 110 PEOPLE AND THE PATIO SEATS 90 PEOPLE; HOWEVER, WE CAN ACCOMMODATE UP TO 220 PEOPLE COMBINED DEPENDING THE SEATING ARRANGEMENT. FOR COCKTAIL RECEPTIONS BOTH ROOMS WILL ACCOMMODATE 400 PEOPLE. RENTING THE ENTIRE RESTAURANT REQUIRES MEETING MINIMUM FOOD AND BEVERAGE REQUIREMENTS. THE MINIMUM CHARGE REQUIREMENTS FOR FOOD AND BEVERAGE ARE AS FOLLOWS: BREAKFASTS (LIMITED AVAILABILITY) - \$3,000.00, LUNCHEONS - \$3,000.00 AND DINNERS \$12,000.00.

### **FUNCTION LOCATIONS**

SWITCHBACK'S FUNCTION ROOMS ARE DESIGNED TO CREATE THE PERFECT IMPRESSION WHILE ACCOMMODATING YOUR EVENT'S NEEDS WITH EASE AND STYLE: TOUR GROUPS, CORPORATE DINNERS, EXECUTIVE RETREATS, WEDDINGS, TESTIMONIAL DINNERS, TRUSTEE AND BENEFACITOR EVENTS, CONFERENCES, TASTINGS, SEMINARS, FAMILY REUNIONS, EXHIBITIONS AND CEREMONIES.

### **SWITCHBACK DINING ROOM**

DIMENSIONS: 60' X 40'

(2400 SQUARE FEET)

100 TO 140 PERSONS

COCKTAIL RECEPTION: UP TO 250 PEOPLE

ROOM CHARGE: FOR PRICES SEE RENTING THE ENTIRE RESTAURANT

### **SWITCHBACK PATIO**

DIMENSIONS: 50' X 30'

(1500 SQUARE FEET)

30 TO 120 PERSONS

COCKTAIL RECEPTION: UP TO 150 PEOPLE

ROOM CHARGE: FOR PRICES SEE PARTIES ON THE PATIO

### **GAZEBO & LAWN**

DIMENSIONS: NA

300+ PERSONS

COCKTAIL RECEPTION: UP TO 500+ PEOPLE

RENTAL CHARGE: \$350.00

### **WATCHMAN ROOM (ZION PARK INN)**

DIMENSIONS: 22' X 42'

(1008 SQUARE FEET)

80 PERSONS RECEPTION STYLE , 64 PERSONS ON ROUNDS

ROOM CHARGE: FULL DAY (3+ HOURS) \$175.00

REQUIRES HOTEL ROOM RENTAL

### **SENTINEL AND WATCHMAN ROOMS COMBINED (ZION PARK INN)**

DIMENSIONS: 64' X 24'

(1536 SQUARE FEET)

200 PERSONS RECEPTION STYLE , 96 PERSONS ON ROUNDS

ROOM CHARGE: FULL DAY (3+ HOURS) \$300.00

REQUIRES HOTEL ROOM RENTAL

### **KOLOB ROOM (ZION PARK INN)**

DIMENSIONS: 24' X 19'

(456 SQUARE FEET)

40 PERSONS RECEPTION STYLE, 32 PERSONS ON ROUNDS

ROOM CHARGE: FULL DAY (3+ HOURS) \$100.00

REQUIRES HOTEL ROOM RENTAL

**BOARD ROOM (ZION PARK INN)**

DIMENSIONS: 24' X 13'

(312 SQUARE FEET)

12 PERSONS

Room Charge: FULL DAY (3+ HOURS) \$50.00

REQUIRES HOTEL ROOM RENTAL

# SWITCHBACK CLASSIC MENUS

SWITCHBACK HAS DESIGNED ITS CLASSIC MENUS TO MAKE ARRANGING YOUR SPECIAL OCCASION FUN AND CONVENIENT. WE BRING TOGETHER CLASSIC MENU ITEMS THAT OUR CUSTOMERS KNOW AND LOVE AND SERVE THEM IN A WAY THAT IS UNIQUELY OURS. OUR CLASSIC MENU OFFERINGS ARE MADE FROM THE FINEST INGREDIENTS AND ARE CAREFULLY PREPARED UNDER THE DIRECTION OF OUR CULINARY TEAM. YOU WILL FIND A GENEROUS SELECTION OF MENU OFFERINGS TO ACCOMMODATE YOUR BREAKFAST, LUNCHEON OR DINNER. ALSO, WE CAN ARRANGE FOR SNACKS, TRAVEL LUNCHES AND BREAK SELECTIONS THAT ARE GUARANTEED TO PLEASE. SHOULD YOU DESIRE SPECIAL ENHANCEMENTS, EACH OF THESE MENU SELECTIONS CAN BE CUSTOMIZED TO YOUR EXACT SPECIFICATIONS.

## BREAKFAST MENU

(MINIMUM 30 PEOPLE, FOR LESS THAN 40 PEOPLE ADDITIONAL CHARGES MAY APPLY)

### CONTINENTAL BREAKFAST

ASSORTED CHILLED FRUIT JUICES  
SEASONAL FRESH FRUIT  
CHEF'S BAKED GOODS  
ASSORTED COLD CEREALS  
YOGURT  
COFFEE  
TEA  
BR1

### AMERICAN BUFFET BREAKFAST

ASSORTED CHILLED FRUIT JUICES  
SEASONAL FRESH FRUIT  
FLUFFY SCRAMBLED EGGS  
FRENCH TOAST  
BREAKFAST POTATOES  
BACON AND SAUSAGE  
CHEF'S BAKED GOODS  
ASSORTED COLD CEREALS  
YOGURT  
COFFEE  
TEA  
BR2

# **SERVED LUNCHEON MENU**

(MINIMUM 30 PEOPLE, FOR LESS THAN 35 PEOPLE ADDITIONAL CHARGES APPLY)

## **CAESAR SALAD**

ROMAINE HEARTS, ASIAGO CHEESE, HOUSE CROUTONS AND FRESH LEMON WITH HOUSE FOCACCIA BREAD AND FRUIT SORBET.

L1

## **BLACKENED SALMON SALAD**

CAJUN SPICED BLACKENED SALMON, PEPPERS, ASPARAGUS, ARTICHOKE HEARTS AND CITRUS VINAIGRETTE WITH HOUSE FOCACCIA BREAD AND FRUIT SORBET.

L2

## **SMOKED TURKEY SANDWICH**

SLICED SMOKED TURKEY WITH SMOKED BACON AND MONTEREY JACK CHEESE. SERVED ON FOCACCIA BREAD WITH RED ONIONS, TOMATOES, POTATO CHIPS, GARDEN SALAD AND COOKIE.

L3

## **SWITCHBACK STACK SANDWICH**

THICK STACKED ROAST BEEF, SMOKED TURKEY AND HONEY MAPLE HAM WITH JACK AND CHEDDAR CHEESE ON FOCACCIA BREAD. SERVED WITH RED ONIONS, TOMATOES, POTATO CHIPS, FRESH GARDEN SALAD AND COOKIE.

L4

## **GRILLED ½ POUND HAMBURGER**

1/2 POUND HAMBURGER, LETTUCE, TOMATO, PICKLE, POTATO CHIPS, GARDEN SALAD AND COOKIE.

L5

## **BBQ BEEF**

SLOW ROASTED BBQ BEEF WITH CARAMELIZED ONIONS AND MELTED CHEDDAR CHEESE. SERVED WITH POTATO CHIPS, GARDEN SALAD AND COOKIE.

L6

## **GRILLED CHICKEN BREAST**

SERVED WITH HERB CREAM CHEESE, FRESH GREENS, TOMATOES, POTATO CHIPS, GARDEN SALAD AND COOKIE.

L7

ALL LUNCHEON MENU ITEMS INCLUDE BEVERAGE (WATER AND SOFT DRINK)

# **LUNCHEON BUFFETS**

(MINIMUM 30 PEOPLE, FOR LESS THAN 35 PEOPLE ADDITIONAL CHARGES APPLY)

## **DELI BUFFET**

HONEY MAPLE HAM, ROAST BEEF, SMOKED TURKEY AND ASSORTED SLICED CHEESES; TOSSED GREEN SALAD, POTATO SALAD, KOSHER DILLS, TOMATOES, RED ONIONS, OLIVES, VEGETABLE TRAY AND FRUIT COBBLER.

LB1

## **MEXICAN BUFFET**

BEEF AND CHICKEN FAJITAS, GUACAMOLE, SHREDDED LETTUCE, TOMATOES, CHEDDAR CHEESE, CHOPPED ONIONS, SOUR CREAM AND SALSA WITH MEXICAN BEANS, OAXACAN RICE, TOSSED GREEN SALAD, TORTILLA CHIPS, SLICED FRESH MELON AND CHEF'S DESSERT SELECTION.

LB2

## **TAIL GATE BURGER BUFFET**

BROILED HAMBURGERS AND GRILLED CHICKEN BREASTS WITH ALL THE FIXINGS, GREEN SALAD, POTATO SALAD, FRESH FRUIT AND ICE CREAM.

LB3

## **BAKED POTATO BUFFET**

IDAHO POTATOES, BUTTER, SOUR CREAM, CHIVES, BACON, CHEDDAR CHEESE, GARDEN SALAD AND FRUIT COBBLER.

LB4

## **GRILLED CHICKEN BUFFET**

GRILLED LEMON-HERB CHICKEN, MARINATED BBQ CHICKEN, ROSEMARY ROASTED POTATOES, TOSSED GREEN SALAD AND FRUIT COBBLER.

LB5

## **SOUP AND SALAD BAR**

CHOICE OF TORTILLA SOUP OR NEW ENGLAND CLAM CHOWDER AND CHOICE OF CLASSIC CAESAR SALAD, GORGONZOLA SPINACH SALAD OR PASTA SALAD. SERVED WITH FOCACCIA BREAD AND FRUIT COBBLER.

LB6

ALL LUNCHEON BUFFET ITEMS INCLUDE BEVERAGE (WATER AND SOFT DRINK)



# **MEETING MENUS**

(MINIMUM 30 PEOPLE, FOR LESS THAN 35 PEOPLE ADDITIONAL CHARGES APPLY)

## **WORKING LUNCH**

ASSORTED SANDWICHES STACKED HIGH WITH DELI MEATS, PASTA SALAD, FRESH FRUIT, POTATO CHIPS, CHOCOLATE CHIP COOKIES AND BEVERAGE CHOICE (COFFEE, TEA OR SOFT DRINK).

MM1

## **COYOTE BREAK**

CHOCOLATE CHIP COOKIES AND SOFT DRINK

MM2

## **BOXED MEALS**

### **BREAKFAST TO GO**

INDIVIDUAL WHOLE FRUIT, FRESHLY BAKED PASTRIES, YOGURT AND BOTTLED WATER

BM1

### **TRAIL LUNCH**

CHOICE OF HONEY MAPLE HAM, SMOKED TURKEY OR ROAST BEEF SERVED WITH MONTEREY JACK CHEESE ON FOCACCIA BREAD. ALL SANDWICHES INCLUDE LETTUCE, TOMATO, PICKLE, WHOLE FRUIT, POTATO CHIPS, CHOCOLATE CHIP COOKIE AND BOTTLED WATER.

BM2

# SERVED DINNER MENU

(MINIMUM 20 PEOPLE, FOR LESS THAN 20 PEOPLE ADDITIONAL CHARGES APPLY)

## STARTERS

MIXED FIELD GREEN, SPINACH OR CAESAR SALAD

## ENTREES

### BACON WRAPPED MEATLOAF NAPOLEON

ROASTED TOMATOES, GARLIC MASHED POTATOES AND FRESH THYME PAN GRAVY

SD1

### STUFFED NATURAL CHICKEN BREAST

BOURSIN CHEESE, SWEET ONIONS, ROASTED POTATOES AND FRESH SEASONAL VEGETABLES

SD2

### PASTA PRIMAVERA

SEASONAL FRESH VEGETABLES & PESTO

SD3

### BABY BACK BBQ RIBS

ONION RINGS, CAROLINA BBQ BEANS AND FRESH VEGETABLES

SD4

### PRIME FLAT IRON STEAK

CARAMELIZED ONIONS, ROASTED POTATOES & FRESH VEGETABLES

SD5

### PRIME NEW YORK STRIP

CARAMELIZED ONIONS, ROASTED POTATOES & FRESH VEGETABLES

SD6

### FILET MIGNON

ROASTED GARLIC MASHED POTATOES, CREAMED SPINACH AND PORT WINE REDUCTION

SD7

## **FRESH SALMON**

GARLIC MASHED POTATOES AND CREAMED SPINACH  
SD8

## **HONEY PECAN UTAH MOUNTAIN TROUT**

ROASTED RED POTATOES, FRESH SEASONAL VEGETABLES AND LEMON-HONEY BUTTER  
SD9

## **CHILEAN SEA BASS**

RICE & ASIAN VEGETABLES  
SD10

## **MACADAMIA NUT ENCRUSTED HALIBUT**

ROASTED RED POTATOES, FRESH SEASONAL & HAWAIIAN SALSA  
SD11

## **SPAGHETTI & MEATBALLS**

PARMESAN & LIGHT MARINARA  
SD12

## **PRIME RIB OF BEEF**

ROASTED GARLIC MASHED POTATOES, FRESH SEASONAL VEGETABLES AND AU JUS  
SD13

## **UTAH DOUBLE CUT PORK CHOP**

BRANDIED APPLES, ROASTED POTATOES, CRANBERRIES & FRESH SEASONAL VEGETABLES  
SD14

## **DESSERTS**

CHOICE OF CHEF'S DESSERT SELECTION  
NEW YORK CHEESECAKE  
FRUIT COBBLER  
MINI CRÈME BRULEE  
CHOCOLATE MOUSE

YOUR ENTREE WILL BE ACCOMPANIED WITH A CHOICE OF STARTER AND HOUSE FOCACCIA BREAD.

ALL SERVED DINNER ITEMS INCLUDE BEVERAGE (WATER AND SOFT DRINK)

# COMBINATION SERVED DINNER MENU

(MINIMUM 20 PEOPLE, FOR LESS THAN 20 PEOPLE ADDITIONAL CHARGES APPLY)

SD15

## STARTERS

MIXED FIELD GREEN OR CAESAR SALAD

## COMBINATION PLATES:

CHOICE OF TWO:

FRESH ATLANTIC SALMON  
STUFFED NATURAL BREAST CHICKEN  
PRIME FLAT IRON STEAK

## STARCH

CHOICE OF ONE:

BAKED POTATOES  
GARLIC MASHED POTATOES  
ROASTED RED POTATOES  
LAYERED POTATOES  
JASMINE RICE

## VEGGIES

CHOICE OF ONE:

STEAMED BROCCOLI  
FRESH SEASONAL VEGETABLES  
GRILLED ASPARAGUS  
BROILED TOMATOES  
CREAMED SPINACH

## DESSERTS

CHOICE OF CHEF'S DESSERT SELECTION  
NEW YORK CHEESECAKE  
FRUIT COBBLER  
MINI CRÈME BRULEE  
CHOCOLATE GATEAU

YOUR ENTREE WILL BE ACCOMPANIED WITH A CHOICE OF STARTER AND HOUSE FOCACCIA BREAD.

ALL SERVED DINNER ITEMS INCLUDE BEVERAGE (WATER AND SOFT DRINK)

# **SOUTHWEST BUFFET**

SB1

(MINIMUM 30 PEOPLE, FOR LESS THAN 35 PEOPLE ADDITIONAL CHARGES APPLY)  
(PORTIONS ARE MADE TO THE NUMBER OF PEOPLE; NOT ALL YOU CAN EAT)

TRI-COLOR TORTILLA CHIPS AND FRESH SALSA  
MIXED GREEN SALAD  
SANTE FE FRUIT SALAD

GRILLED CHICKEN AND SPICY STEAK FAJITAS  
TORTILLAS, GRILLED ONIONS AND PEPPERS, SOUR CREAM, DICED TOMATOES,  
SHREDDED CHEESE, AND GUACAMOLE

MEDLEY OF FRESH VEGETABLES  
NAVAJO BLACK BEANS  
CILANTRO LIME RICE

FRUIT COBBLER

WATER AND SOFT DRINK

# **WESTERN BBQ BUFFET**

SB2

(MINIMUM 30 PEOPLE, FOR LESS THAN 35 PEOPLE ADDITIONAL CHARGES APPLY)  
(PORTIONS ARE MADE TO THE NUMBER OF PEOPLE; NOT ALL YOU CAN EAT)

MIXED GREEN SALAD WITH CHOICE OF DRESSING OR  
POTATO SALAD

CHOICE OF TWO:  
BBQ BABY BACK RIBS  
SPIT ROASTED CHICKEN  
CARVED PRIME RIB OF BEEF (REQUIRES CARVER) - ADD \$4.00 PER PERSON

MIXED FRESH VEGETABLES  
CAROLINA BBQ BEANS, CORN ON THE COB OR  
ROASTED RED POTATOES

HOUSE FOCACCIA BREAD

BLACKBERRY, PEACH OR APPLE COBBLER  
WATER AND SOFT DRINK

# **BUFFET BUILDER**

SB3

(MINIMUM 30 PEOPLE, FOR LESS THAN 35 PEOPLE ADDITIONAL CHARGES APPLY)  
(PORTIONS ARE MADE TO THE NUMBER OF PEOPLE; NOT ALL YOU CAN EAT)

## **SALAD BAR**

SELECTION OF FRESH GREENS, SALAD TOPPINGS AND DRESSINGS

## **SOUP**

CHOICE OF ONE:

HOUSE TOMATO, CLAM CHOWDER OR SOUP DU JOUR

## **ENTREES**

CHOICE OF TWO:

SPIT ROASTED CHICKEN

SANTE FE CHICKEN

MEAT LOAF

PASTA PRIMAVERA

PORK TENDERLOIN (ADD \$3.00 PER PERSON)

SLOW ROASTED PRIME RIB (ADD \$4.00 PER PERSON)

FRESH ATLANTIC SALMON (ADD \$3.00 PER PERSON)

HONEY PECAN UTAH MOUNTAIN TROUT (ADD \$3.00 PER PERSON)

MEDALLIONS OF BEEF (ADD \$4.00 PER PERSON)

A THIRD ENTRÉE IS AVAILABLE FOR AN ADDITIONAL CHARGE (ADD \$6.00 PER PERSON)

## **ACCOMPANIMENTS**

CHOICE OF TWO:

MEDLEY OF FRESH VEGETABLES

ROASTED RED POTATOES

FRESH ASPARAGUS (ADD \$2.00 PER PERSON)

BAKED POTATO

LAYERED AU GRATIN POTATOES

ROASTED GARLIC MASHED POTATOES

## **DESSERTS**

CHOICE OF ONE:

FRUIT COBBLER

NEW YORK CHEESECAKE

CHOCOLATE MOUSE CAKE

ICE CREAM

PETITE CRÈME BRULEE

WATER AND SOFT DRINK

# ITALIAN BUFFET

SB4

(MINIMUM 30 PEOPLE, FOR LESS THAN 35 PEOPLE ADDITIONAL CHARGES APPLY)  
(PORTIONS ARE MADE TO THE NUMBER OF PEOPLE; NOT ALL YOU CAN EAT)

MIXED GREEN SALAD WITH CHOICE OF DRESSING  
OR  
CAESAR SALAD

FRUIT BOWL

## **PASTA:**

CHOICE OF TWO SAUCES:

ALFREDO SAUCE

POMODORO SAUCE (WITH MEAT ADD \$1.00 PER PERSON)

PESTO CREAM

VODKA SAUCE

## **PIZZA:**

CHOICE OF FOUR:

MARGHERITA

FOUR CHEESE

VEGETARIAN

PEPPERONI

LITTLE ITALY

HAWAIIAN

BBQ CHICKEN

FRESH SEASONAL VEGETABLES

GARLIC BREAD

## **DESSERTS**

CHOICE OF ONE:

FRUIT COBBLER

SORBET

TIRAMISU (ADD \$3.00 PER PERSON)

WATER AND SOFT DRINK

# **MEXICAN BUFFET**

SB5

(MINIMUM 30 PEOPLE, FOR LESS THAN 35 PEOPLE ADDITIONAL CHARGES APPLY)  
(PORTIONS ARE MADE TO THE NUMBER OF PEOPLE; NOT ALL YOU CAN EAT)

TRI-COLOR TORTILLA CHIPS AND FRESH SALSA

MIXED GREEN SALAD WITH AVOCADO CILANTRO RANCH

ENCHILADAS  
CHICKEN OR CHEESE

HARD OR SOFT TACO'S  
SHREDDED LETTUCE, CHEDDAR CHEESE, TOMATOES, ONIONS, SOUR CREAM, GUACAMOLE

SPANISH RICE  
REFRIED BEANS  
FRESH SEASONAL VEGETABLES

**DESSERTS**  
CHOICE OF ONE:  
SORBET  
CHOCOLATE MOUSSE  
FRUIT COBBLER

WATER AND SOFT DRINK



# GRAND BUFFET

SB6

(MINIMUM 30 PEOPLE, FOR LESS THAN 35 PEOPLE ADDITIONAL CHARGES APPLY)  
(PORTIONS ARE MADE TO THE NUMBER OF PEOPLE; NOT ALL YOU CAN EAT)

## SALADS

CHOICE OF TWO:

MIXED GREENS WITH RASPBERRY VINAIGRETTE  
SPINACH SALAD WITH BLUE CHEESE AND BACON VINAIGRETTE  
CAESAR SALAD

## APPETIZERS

CHOICE OF TWO:

PORTOBELLO PIZZA  
CHICKEN SATAY WITH THAI PEANUT SAUCE  
LAYERED FRESH MOZZARELLA  
BEEF TENDERLOIN ON TOAST POINTS (ADD \$1.00 PER PERSON)  
BRUSCHETTA  
FRUIT TRAY  
FRESH VEGETABLE TRAY WITH DIPPING SAUCE

## ENTREES

CHOICE OF TWO:

STUFFED NATURAL CHICKEN BREAST  
SLOW ROASTED PRIME RIB (WITH CARVER)  
FRESH ATLANTIC SALMON  
HONEY PECAN UTAH MOUNTAIN TROUT  
MEDALLIONS OF BEEF  
PORK TENDERLOIN WITH APPLE-BRANDY REDUCTION

## ACCOMPANIMENTS

CHOICE OF TWO:

MEDLEY OF FRESH VEGETABLES  
ROASTED RED POTATOES  
FRESH ASPARAGUS  
LAYERED AU GRATIN POTATOES  
ROASTED GARLIC MASHED POTATOES

## DESSERTS

CHOICE OF ONE:

NEW YORK CHEESECAKE  
CHOCOLATE BANANA BREAD PUDDING  
CHOCOLATE GATEAU  
PETITE CRÈME BRULEE

WATER AND SOFT DRINK

# WEDDING BUFFET

TH2

OVER THE YEARS, SWITCHBACK HAS SHARED MANY SPECIAL DAYS WITH COUPLES CELEBRATING THEIR MARRIAGE UNION. AT SWITCHBACK, WE MEET WITH OUR FUTURE BRIDES AND GROOMS TO COORDINATE ALL THE DETAILS ASSOCIATED WITH THEIR RECEPTIONS. PLEASE CONTACT OUR WEDDING COORDINATOR TO DESIGN A MENU AND SET UP A TASTING CONSULTATION.

## SAMPLE WEDDING BUFFET

(APPROXIMATELY \$65.00 PER PERSON)

### - HORS D'OEUVRES -

CHOICE OF TWO:

LAYERED FRESH MOZZARELLA  
MARINATED PORTABELLA PIZZA  
BEEF TENDERLOIN ON TOAST POINTS  
SHRIMP COCKTAIL

### - SALAD & BREAD -

SPINACH SALAD  
FRESH STRAWBERRIES, CANDIED PECANS, GORGONZOLA CHEESE & BACON VINAIGRETTE  
FRESH FRUIT DISPLAY  
BREAD AND CHEESE COLLECTION

### - CARVING STATION -

FRESH ROSEMARY AND GARLIC RUBBED PRIME RIB

### - ON THE BUFFET -

STUFFED NATURAL CHICKEN BREAST  
MACADAMIA NUT ENCRUSTED CHILEAN SEA BASS

### - VEGETABLE -

LAYERED POTATOES  
FRESH STEAMED ASPARAGUS

### WEDDING CAKE ACCOMPANIMENT

1 TUXEDO DIPPED STRAWBERRY FOR EACH GUEST

WATER AND SOFT DRINK

# RECEPTION MENU

## BEVERAGES

LAVAZZA COFFEE (GALLON)	\$24.00	SOFT DRINKS (EACH)	\$ 2.50
ASSORTED TEAS (GALLON)	\$22.00	FRESH ORANGE JUICE (GALLON)	\$30.00
FRESH LEMONADE (GALLON.)	\$26.00	MINERAL WATER (EACH)	\$ 3.50
ICED TEA (GALLON)	\$20.00	APPLE OR CRANBERRY JUICE (GAL.)	\$24.00
MILK (GALLON)	\$20.00	SPARKLING ICY FRUIT PUNCH (GAL)	\$28.00

## SNACKS

PEANUTS OR PRETZELS \$2.25

CHIPS AND SALSA \$2.50

ASSORTED CANDY BARS \$1.75

COOKIES OR BROWNIES \$2.75

PRICES ARE PER PERSON (15 PERSON MINIMUM)

## COLD SELECTIONS

(50 PIECES MINIMUM PER ITEM)

	EACH
FRESH FRUIT DISPLAY	\$ 2.00
CHILLED JUMBO SHRIMP	\$ 3.75
ASSORTED CHEESE PLATTER WITH CRACKERS	\$ 2.25
FRESH VEGETABLES WITH DIP	\$ 1.75
LAYERED FRESH MOZZARELLA	\$ 2.50
SMOKED SALMON	\$ 2.50
BRUSCHETTA	\$ 1.75

## HOT SELECTIONS

(50 PIECES MINIMUM PER ITEM)

	EACH
CRAB STUFFED MUSHROOMS	\$ 3.00
SPANAKOPITA	\$ 1.75
PORTABELLA PIZZA	\$ 2.75
CHICKEN WINGS	\$ 2.75
SWEDISH MEAT BALLS	\$ 2.25
MINIATURE CRAB CAKES	\$ 3.25
COCONUT SHRIMP	\$ 3.50
BACON WRAPPED SEA SCALLOPS	\$ 3.75
ARTICHOKE HEART AND SPINACH DIP	\$ 3.00
TERIYAKI CHICKEN SATAYS	\$ 2.50
BEEF TENDERLOIN ON TOAST POINTS	\$ 3.75
GRILLED CHICKEN QUESADILLAS	\$ 2.75

# CASH BAR PRICES

## WINES BY THE GLASS

PLEASE ASK ABOUT CURRENT VINTAGES

### HOUSE WHITE

WHITE ZINFANDEL	\$ 7.00
SAUVIGNON BLANC	\$ 7.00
CHARDONNAY	\$ 7.00
PINOT GRIGIO	\$ 7.00

### PREMIUM WHITE

CHARDONNAY	\$ 9.00
SAUVIGNON BLANC	\$ 9.00
PINOT GRIGIO	\$ 9.00

### HOUSE RED

CABERNET	\$ 7.00
MERLOT	\$ 7.00
PINOT NOIR	\$ 7.00
SHIRAZ	\$ 7.00

### PREMIUM RED

CABERNET	\$ 9.00
MERLOT	\$ 9.00
SHIRAZ	\$ 9.00

### RESERVE WINES

WHITE	\$12.00	RED	\$12.00
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## BEER

### BOTTLED BEER

BUDWEISER	\$ 5.00
BUD LIGHT	\$ 5.00
MILLER LITE	\$ 5.00
COOR'S LIGHT	\$ 5.00

### PREMIUM BOTTLED BEER

ANCHOR STEAM	\$ 6.00
CORONA	\$ 6.00
SAM ADAMS BOSTON LAGER	\$ 6.00
HEINEKEN	\$ 6.00

### DRAFT BEER

GOLDEN SPIKE HEFEWEIZEN, CUTTHROAT PALE ALE, POLYGAMY PORTER			
PONY KEG	\$ 225.00	FULL KEG	\$ 425.00

## SPIRITS

### SPIRIT

WHISKEY	SEAGRAMS 7	\$ 6.00
RUM	BACARDI LIGHT	\$ 6.00
VODKA	SMIRNOFF	\$ 6.00
SCOTCH	DEWARS	\$ 6.00
TEQUILA	CUERVO GOLD	\$ 6.00
GIN	BEEFEATERS	\$ 6.00

### PREMIUM

CROWN ROYAL	\$ 7.00
MALIBU	\$ 7.00
ABSOLUT	\$ 7.00
CHIVAS REGAL	\$ 7.00
CUERVO TRADICIONAL	\$ 7.00
TANQUERAY	\$ 7.00

SHOULD YOUR EVENT REQUIRE PRODUCTS NOT LISTED ABOVE, WE WOULD BE HAPPY TO QUOTE ANY ALCOHOLIC BEVERAGE PRODUCTS AVAILABLE IN THE STATE OF UTAH.

# FOOD PRICE LIST

## STANDARD MENUS

### BREAKFAST MENU

BR1	\$ 13.95
BR2	\$ 15.95

### LUNCHEON MENU

L1	\$ 12.95
L2	\$ 17.95
L3	\$ 16.95
L4	\$ 16.95
L5	\$ 17.95
L6	\$ 17.95
L7	\$ 15.95

### LUNCHEON BUFFETS

LB1	\$ 18.95
LB2	\$ 22.95
LB3	\$ 18.95
LB4	\$ 16.95
LB5	\$ 17.95
LB6	\$ 16.95

### MEETING MENUS

MM1	\$ 17.95
MM2	\$ 4.75

### BOXED MEALS

BM1	\$ 12.95
BM2	\$ 14.95

### SERVED DINNER MENU

SD1	\$ 32.95
SD2	\$ 29.95
SD3	\$ 29.95
SD4	\$ 32.95
SD5	\$ 38.95
SD6	\$ 43.95
SD7	\$ 49.95
SD8	\$ 30.95
SD9	\$ 30.95
SD10	\$ 42.95
SD11	\$ 40.95
SD12	\$ 19.95
SD13	\$ 34.95
SD14	\$ 34.95
SD15	\$ 36.95

### BUFFETS

SB1	\$ 25.95
SB2	\$ 34.95
SB3	\$ 36.95
SB4	\$ 27.95
SB5	\$ 28.95
SB6	\$ 39.95

### TASTINGS

(PRICES DO NOT INCLUDE 20% SERVICE CHARGE AND CURRENT LOCAL TAX AND ARE SUBJECT TO CHANGE.)