



DINNER MENU ONE

*Bread service included

FIRST COURSE

Please choose two

CAESAR SALAD

Romaine hearts, classic dressing, parmesan, herbed croutons

ARUGULA SALAD

Shaved kohlrabi & fennel, blueberry, pomegranate, shaved parmesan, pistachio, tarragon prosecco vinaigrette

TOMATO BASIL BISQUE

Parmesan, herbed croutons, fresh chives

SECOND COURSE

Please choose three

LUMACHE ALLA CARBONARA

Black pepper, pancetta, peas, local egg

TORCHIO AI GAMBERETTI

Shrimp, marinated baby heirloom tomatoes, white wine, butter, chive oil

CHICKEN MARSALA

Sous vide airline breast, spinach & heirloom tomato risotto, herbed wild mushrooms in marsala sauce

RIGATONI ALLA BOLOGNESE

Veal and beef ragu, fresh basil, shaved parmesan

RIGATONI FRA DIAVOLO

Spicy pomodoro sauce, heirloom tomato, pecorino, choose for party either:

House made Italian sausage or Shrimp

DESSERT

Guest's choice of:

**SOLSTICE CHOCOLATE TORTE
OR BUDINO**

\$55 per person



DINNER MENU TWO

*Bread service included

FIRST COURSE

Please choose two

BEET SALAD

Arugula, roasted beets, goat cheese, cranberries, pomegranate, pistachios, honey Dijon vinaigrette

PIEDMONTESE BEEF CARPACCIO

Brie, chestnut honey, crispy prosciutto, pear, pecan praline crumble, sage

ARANCINI

Arborio rice, House Italian sausage, mozzarella, pomodoro, pesto, pecorino, fresh basil

SECOND COURSE

Please choose three

AGNOLOTTI DI GRANCHIO

Red crab and ricotta stuffed pasta, asparagus, baby heirloom tomatoes, saffron butter, crispy leek

SALMON

Lemon caper beurre blanc, braised bok choy & fennel with crispy garlic, lemon parsley Israeli couscous, fennel pollen with roasted hazelnut, micro kohlrabi

SNAKE RIVER FARMS WAGYU HANGER STEAK

Parmesan fingerling potatoes, asparagus spears, baby carrot, bourbon-rosemary demi-glace

YUKON GOLD & CHIVE GNOCCHI

Candied Duroc bacon, fava beans, baby heirloom tomato, asparagus, spring onion, wild mushrooms, mascarpone pea purée, mint, lemon zest, radish

RIGATONI FRA DIAVOLO

Spicy pomodoro, heirloom tomatoes, pecorino, choose for party either:
House made Italian sausage or Shrimp

DESSERT

Guest's choice of:

TIRAMISU OR

LEMON RICOTTA CHEESE CAKE

\$65 per person



DINNER MENU THREE

*Bread service included

APPETIZERS

Choice of two

ARANCINI

Arborio rice, House Italian sausage, mozzarella, pomodoro, basil

POLPETTE

Pork & beef meatballs, pomodoro, mozzarella, parmesan bread

ANTIPASTO

Artisanal meats, local cheeses seasonal accoutrements

BRUSCHETTA

Herbed honey goat cheese balsamic reduction, tomatoes

EGGPLANT PARMIGIANA

Pomodoro, burrata, artichoke salad, parmesan crostini

FIRST COURSE

Choice of two

STONEFRUIT BURRATA

Frisée, smoked heirloom tomato, prosciutto, crispy farro, cherry balsamic vinaigrette, whole grain crackers

LOBSTER BISQUE

Classic preparation, cognac

SECOND COURSE

Please choose three

DUCK BREAST

Cooked to a medium rare, shallot, leek & goat cheese ravioli, parsnip purée, creamed sweet corn, pea shoots, candied orange, leek confit, chestnut honey and ginger glazed heirloom carrot

SNAKE RIVER FARMS KUROBUTA PORK CHOP

Espresso rubbed, fig agrodolce, rapini, chorizo Himalayan dirty rice

UTAH WAGYU

Utah sourced 6oz. New York strip, black truffle pavé, asparagus, demi-glace

LOBSTER RISOTTO

Lobster tail, shrimp and white truffle risotto, baby heirloom tomato

DESSERT

Guest's choice of:

CHERRY CHOCOLATE BOMBA CAKE OR

PASSIONFRUIT PANNA COTTA

\$75 per person



BUFFET PACKAGE

Portions based on 4oz protein per guest
Bread and butter included with each package

BUFFET PACKAGE #1

\$40 PER PERSON

Select one Salad:

Caesar or Arugula

One Entrée for entire group

One Side for entire group

BUFFET PACKAGE #2

\$50 PER PERSON

Select one Salad:

Caesar, Arugula, or Caprese

Two Entrees for entire group

Two sides for entire group

BUFFET PACKAGE #3

\$60 PER PERSON

Select one Salad:

Caesar, Arugula, or Caprese

Three Entrees for entire group

Two sides for entire group

BUFFET ENTRÉES:

LASAGNA

Mozzarella & ricotta, mushrooms, tomatoes, pomodoro

CHICKEN PARMESAN

Breaded chicken breast, pomodoro, mozzarella

SALMON

Sautéed spinach, white wine butter sauce

HERB ROASTED PORK TENDERLOIN

Roasted apples, pork au jus

CHICKEN MARSALA

Pan seared chicken, cremini mushroom, Marsala wine sauce

RIGATONI ALLA BOLOGNESE

Pork and beef ragu, pancetta, parmesan

GRILLED PIEDMONTESE STEAK

Crispy shallots, rosemary demi-glace

CHICKEN PICCATA

Pan seared chicken breast, white wine lemon butter sauce, capers

SIDES:

~ Roasted garlic mashed potatoes

~ Roasted seasonal vegetables

~ Creamy polenta

~ Parmesan fingerling potatoes

~ Pasta primavera

ADD ONS:

~ Italian sausage.....\$4 per person

~ Meatballs\$4 per person

~ Mini dessertsPrices vary

~ Chef StationsPrices vary



ADD ON FOOD STATIONS

Requires a minimum of 30 guests.

Price listed is per person.

Each station requires 1 chef attendant.

All stations are charged for the total of guaranteed guests.

PASTA STATION

\$15

Pomodoro, parmesan
add meatballs for 4 per person
add Italian sausage for 5 per person

RISOTTO STATION

\$17

Arborio rice, Italian sausage,
shrimp, parmesan cheese

ADD ON CARVING STATIONS

HERB & GARLIC CRUSTED PRIME RIB MKT

Horseradish cream, bordelaise sauce, artisan breads

OVEN ROASTED PORCHETTA MKT

Pork au jus, apple butter, artisan breads

CLASSIC BEEF TENDERLOIN MKT

Peppercorn crusted, barbera demi,
horseradish cream, artisan breads

ROASTED LEG OF LAMB MKT

Slow roasted leg of lamb, rosemary-
cabernet sauce