

Holiday Catering Menu

TSH EVENTS



Pricing for the entire menu is per person.



— STARTER SALADS —

Cranberry Salad

Lettuce, Dried Cranberries, Feta, Almonds, Carrots with Orange, White Balsamic Dressing (GF)

Roasted Pear Salad

Artisan Lettuce, Pears, Dried Cherries, Parmesan, Crispy Quinoa, with Slide Ridge Honey Vinaigrette (GF)

Spinach Salad

Artisan Lettuce, Baby Spinach, Roasted Grapes, Cornbread Croutons, Goat Cheese, Crispy Onions, with Herb Ranch Dressing



— PLATED ENTRÉES —

Honey Apple Glazed Pork Loin | \$50

Mustard Herb Jus, Herb Mashed Potatoes, Buttered Carrots (Gf)

Grilled Filet | \$63

Mashed Potatoes, Asparagus, Mushrooms and Creamy Peppercorn Sauce (GF)

Herb Turkey Breast | \$55

Mashed Potatoes, Stuffing, Sage Turkey Gravy, Green Beans Cranberry Chutney (GF)

— BUFFETS —

BUFFET 1 | \$86

Christmas Salad

Baby Kale, Artisan Greens, Pomegranate, Orange, Manchego Cheese, Spiced Pecans, with a House Vinaigrette (GF)

Cranberry Salad

Lettuce, Dried Cranberries, Feta, Almonds, Carrots, with Orange White Balsamic Dressing (GF)

Honey Apple Glazed Pork Loin

With Mustard Herb Jus (GF, DF)

Roasted Salmon

With Lemon Beurre Blanc (GF)

Mashed Potatoes (GF)

Seasonal Vegetables (GF)

Prime Rib Carving Station

Herb Crusted Prime Rib with Au Jus, Horseradish Cream (GF)



BUFFET 2 | \$76

Green Salad

Artisan Greens, Tomato, Cucumber, Carrots, with Herb Ranch Dressing (GF)

Roasted Pear Salad

Artisan Lettuce, Pears, Dried Cherries, Parmesan, Crispy Quinoa, with Slide Ridge Honey Vinaigrette (GF)

Herb Roasted Turkey Breast

With Sage Gravy (GF, DF)

Roasted Salmon

With Lemon Beurre Blanc (GF)

Filet

With Creamy Peppercorn Sauce (GF)

Mashed Potatoes (GF)

Seasonal Vegetables (GF)



— BEVERAGE — ENHANCEMENTS

Hot Wassail | \$6

Apple and Citrus Spiced Cider

Hot Chocolate Station | \$9

Mini Marshmallows, Whipped Cream, Cocoa Powder, Cinnamon, Peppermint Crumbles

COLD BEVERAGE OPTIONS | \$4

Holiday Punch

Cranberry Juice, Orange Juice, Pomegranate Juice, Sprite

Cranberry Lemonade

Blackberry Shirley Temple

— DESSERTS —

Dessert available with any of the plated or buffet options

Gingerbread Cake

Peppermint Cheesecake

Chocolate Orange Tart

Creme Brulee

Chocolate Cake

Yule Log | \$300

Additional specialty price



— THANKSGIVING — BUFFET

BUFFET | \$86

Butternut Squash Soup

With Pumpkin Seeds, Cream (GF)

Roasted Pear Salad

Artisan Lettuce, Pears, Dried Cherries, Parmesan, Crispy Quinoa, with Slide Ridge Honey Vinaigrette (GF)

Green Salad

Artisan Greens, Tomato, Cucumber, Carrots, with Herb Ranch Dressing (GF)

Herb Roasted Turkey Breast

With Sage Gravy and Cranberry Chutney (GF, DF)

Honey Apple Glazed Pork Loin

With Mustard Herb Jus (GF, DF)

Mashed Potatoes

Candied Yams

Stuffing

Green Beans

Honey Carrots

TSH

ph: 801-539-3530

Joseph Smith Memorial Bldg | 15 E South Temple, Salt Lake City, UT 84150

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