



# MENUS: WEDDING LUNCHEON

## Menus: Wedding Luncheon

### Buffet Options

Buffets are only available for a minimum of 25 guests.  
Buffets are served assorted soft drinks, rolls and butter and dessert.  
Children Pricing for Ages 10 and under; Ages 2 and under eat Free

One Entrée: \$13.95

Two Entrées: \$15.60

Children's Price One Entrée: \$8.70

Children's Price Two Entrees: \$10.00

#### *Entrees*

Elements Sweet Cola Glazed Meatloaf  
Chicken Marsala  
Chicken Lasagna  
Asian Sesame Grilled Chicken  
Bacon Wrapped Turkey Chop  
Roast Pork Loin-Bourbon Applesauce  
Tenderloin Beef Burgundy  
Spiced Glazed Ham

#### *Tossed Salads*

Choice of One:

Caesar Salad  
Mixed Greens Salad with dressings  
Baby Spinach with balsamic vinaigrette dressing  
Elements Chopped Salad

#### *Side Salads*

Choice of One:

Fresh Fruit  
Chef's Pasta Salad  
Chef's Potato Salad  
Tomato Corn Salad  
White Corn – Tomato Salad

#### *Starch Options*

Choice of One:

Buttermilk Mashed Potatoes  
Garlic Mashed Potatoes  
Roasted Red Potatoes  
Scalloped Potatoes  
Gorgonzola Potatoes  
Vegetable Rice Pilaf



# MENUS: WEDDING LUNCHEON

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## Other Buffet Options

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### **Loaded Baked Potato Buffet, Soup, and Salad**

\$ 10.75

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### **Brunch Buffet**

Spiced Glazed Ham

Oven Poached Salmon (served cold) (add \$1)

Euro-style Frittata

Citrus Salad ~ Mixed Greens, Fresh Citrus, Blood Orange Vinaigrette

Oven roasted Lyonnaise Potatoes

Seasonal Fresh Fruit

Orange Rolls

Fresh Baguettes

\$18.60



# MENUS: WEDDING LUNCHEON

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## Plated

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All entrees are served with chef's choice of vegetables, starch and non-alcoholic beverage.

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### Entrees

**-Turkey Chop \$15.60**

Bacon wrapped, maple pecan sweet potatoes, haricot vert

**-Roast Turkey \$16.60**

Succulent roast turkey breast served with cornbread stuffing, garlic mashed potatoes, sage-shallot gravy and maple pecan sweet potatoes

**-Roast Tenderloin \$24.60**

Roast tenderloin filet (medium-rare) served with thyme roasted mushrooms topped with a merlot demi-glaze

**-Asian Sesame Chicken \$15.60**

Rice pilaf, whiskey BBQ sauce

**-Half-Roasted Chicken \$16.60**

Whipped Potatoes with lemon butter jus

**-Herb Encrusted Chicken Marsala \$16.60**

Chicken Marsala with a mushroom ragout

**-Kamikaze Salmon \$20.60**

Roasted pineapple ginger coulis

### Vegetarian Entrée Options:

**-Butternut Ravioli \$16.60**

Sage-brown butter sauce and toasted pine nuts

**-Cheese Ravioli \$16.60**

Roasted Vegetable garlic cream sauce

**-Asian Vegetable Stir-fry \$16.60**

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### Appetizers- Available for additional charge

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### Salads

Choice of One:

**-Baby Spinach Salad**

Granny smith apples, golden raisin and bleu cheese topped with balsamic vinaigrette

**-Chinese Wonton Napa Salad**

Julienned vegetables, Napa and crispy wontons with a Spicy Mustard dressing

**-Caesar**

Hearts of Romaine, parmesan cheese, house made Caesar dressing, topped with garlic croutons

**-Wedge**

Crumbled Blue Cheese and Apple Wood Smoked Bacon, sliced Vine Ripe Tomatoes

**-Citrus Greens**

Mixed greens, citrus segments and blood orange vinaigrette with toasted macadamia nuts

**-Elements Chopped**

Tomato, egg, bacon, bleu cheese, house vinaigrette



# MENUS: WEDDING LUNCHEON

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## Dessert

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Please select one dessert to accompany your dinner  
Additional desserts are \$1.00 per person

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- Vanilla Bean Crème Brulée**
  - Apple Pie with candied pecans and caramel**
  - Key Lime Tart**
  - Lemon Meringue Tart**
  - Berries & Cream Trifle**
  - S'mores Semifreddo**
  - Cheesecake:**
    - Vanilla
    - Chocolate
    - Raspberry Swirl
    - Turtle
    - Lemon
    - Coconut Mojito
    - Seasonal Chef's Choice
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## Specialty Dessert

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Additional \$2.00 per person

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- Seasonal Fresh Berry Tart**
- Chocolate Decadence**



# MENUS: WEDDING DINNER

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One Entrée: \$14.60

Two Entrées: \$16.60

Three Entrees: \$17.60

Children's Price One Entrée: \$9.40

Children's Price Two Entrees: \$10.70

Children's Price Three Entrees: \$11.35

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### *Entrees*

Elements Sweet Cola Glazed Meatloaf

Chicken Marsala

Chicken Lasagna

Asian Sesame Grilled Chicken

Bacon Wrapped Turkey Chop

Roast Pork Loin-Bourbon Applesauce

Tenderloin Beef Burgundy

Spiced Glazed Ham

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### *Tossed Salads*

Choice of One:

Caesar Salad

Mixed Greens Salad with dressings

Baby Spinach with balsamic vinaigrette dressing

Elements Chopped Salad

### *Side Salads*

Choice of One:

Fresh Fruit

Chef's Pasta Salad

Chef's Potato Salad

Tomato Corn Salad

White Corn – Tomato Salad

### *Starch Options*

Choice of One:

Buttermilk Mashed Potatoes

Garlic Mashed Potatoes

Roasted Red Potatoes

Scalloped Potatoes

Gorgonzola Potatoes

Vegetable Rice Pilaf

Please add a 20% service fee and a 7.60% Utah Sales Tax.



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**-Wedge**

Crumbled Blue Cheese and Apple Wood Smoked Bacon, sliced Vine Ripe Tomatoes

**-Citrus Greens**

Mixed greens, citrus segments and blood orange vinaigrette with toasted macadamia nuts

**-Elements Chopped**

Tomato, egg, bacon, bleu cheese, house vinaigrette

Please add a 20% service fee and a 7.60% Utah Sales Tax.



# MENUS: WEDDING DINNER

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## Dessert

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- Vanilla Bean Crème Brulée**
  - Apple Pie with candied pecans and caramel**
  - Key Lime Tart**
  - Lemon Meringue Tart**
  - Berries & Cream Trifle**
  - S'mores Semifreddo**
  - Cheesecake:**
    - Vanilla
    - Chocolate
    - Raspberry Swirl
    - Turtle
    - Lemon
    - Coconut Mojito
    - Seasonal Chef's Choice
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## Specialty Dessert

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Additional \$2.00 per person

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- Seasonal Fresh Berry Tart**
- Chocolate Decadence**



# MENUS: RECEPTION

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Based on 100 person minimum  
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## Chocolate Fountain

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**\$6.35 for 4 items      with drink \$6.85**  
**\$7.35 for 6 items      with drink \$7.85**  
**\$8.35 for 8 items      with drink \$8.85**

Pretzels  
Cinnamon Bears  
Brownies  
Cheesecake Bites  
Marshmallows  
Macaroons  
Ginger Snaps  
Peanut Butter Cookies  
Cream Puffs  
Caramels  
Strawberries  
Seasonal Fresh Fruits

## House Beverages

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**\$1.95/pp if requested outside of or in addition to a package**  
Raspberry Lemonade      Lemonade  
Lime Rickey      Water  
Fruit Punch      Coffee  
Tropical Punch      Tea  
Limeade

## Beverages

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**2.95/pp if requested outside of or in addition to a package**  
**1.95/pp if requested as House Beverage within a package**  
Frappe

Please add a 20% service fee and a 7.60% Utah Sales Tax.  
All Off Site events are \$1.00 additional labor per person





# MENUS: RECEPTION

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## Gourmet Cake Buffet

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Also available as cupcake option

Includes a House Beverage of your choice

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**\$7.40/pp up to 4 items**

Lemon Carrot

Chocolate Caramel

Red Velvet

Berry Shortcake

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## Cheesecake Buffet

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Includes a House Beverage of your choice

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**\$8.40/pp up to 2 items**

Vanilla

Raspberry Swirl

Chocolate

Turtle

Lemon

Coconut Mojito

Seasonal Chef's Choice

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## Gourmet Desserts

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Includes a House Beverage of your choice

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**2 choices: \$7.40/pp**

Key Lime Tart

Lemon Meringue Tart

Fruit Crisp

Bread Pudding

Mixed Berry Tiramisu

Vanilla Bean Crème Brulée

Apple Pie with candied pecans and  
caramel

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**\$7.95/pp each**

Macadamia Tart

Chocolate Decadence

**Seasonal**

Fresh Berry Tart

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# MENUS: RECEPTION

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## Package A

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**Includes a House Beverage of your choice**

\$8.95/pp - choose 1 item from each section

## Package B

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**Includes a House Beverage of your choice**

\$13.50/pp - choose 2 items from each section

## Package C

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**Includes a House Beverage of your choice**

\$18.50/pp - choose 3 items from each section

### Hot Hors D'oeuvres

Buttermilk Chicken Tenders with whiskey BBQ  
Chicken Satays with Peanut Sauce  
Beef Satays with Soy-Ginger Sauce  
Buffalo Chicken Wings  
Italian Stuffed Mushrooms  
Thai Chicken Spring Rolls with Spicy Soy Mustard  
Gaufrette Potato Chips with Bleu Cheese Fondue

### Cold Hors D'oeuvres

Bruschetta  
Fruit Kabobs  
Vegetable Crudit  with Dip  
Individual Petite Croissant Sandwiches  
Fresh Sliced Fruit Display  
Roasted Garlic Hummus with Pita Chips  
Domestic Cheese & Cracker Board

### Dessert

Chocolate Covered Strawberries  
Assorted Gourmet Dessert Bars  
Lemon Meringue Tarts  
Fresh Baked Cookies  
Profiteroles (Bite Sized Cream Puffs)  
Chocolate Mousse  
Individual Fresh Fruit Tarts  
Mixed Berry Tiramisu Pyramids  
Assorted Parfaits  
Brownies  
Chocolate Tuxedos  
Banana Cream Tartlets

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# MENUS: RECEPTION

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## A La Carte Menu

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### Hot Hors D'oeuvres

- Chicken Satays with Peanut Sauce - \$4.20/pp
- Beef Satays with Soy-Ginger Sauce - \$4.20/pp
- Buffalo Chicken Wings - \$4.20/pp
- Stuffed Mushrooms - \$3.20/pp
- Crab Cake - \$7.20/pp (2) each
- Chicken Spring Rolls - \$5.20/pp
- Ahi Tuna and Avocado Spring Rolls - \$5.20/pp
- Baby Back Ribs - \$8.20/pp (3-4 Ribs each)
- Coconut Shrimp with Marmalade - \$7.20/pp (6 each)

### Cold Hors D'œuvres

- Individual Petite Croissant Sandwiches - \$2.20/pp
  - Fresh Sliced Fruit Display - \$3.20/pp
  - White Bean Hummus - \$2.20/pp
  - Domestic Cheese & Cracker Board - \$3.20/pp
  - Bruschetta - \$4.20/pp
  - Fruit Kabobs - \$3.20/pp
  - Vegetable Crudité with Dip - \$2.20/pp
  - Peeled Shrimp Cocktail - \$7.20/pp
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# MENUS: BAR PACKAGES

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Bartender Fee: \$25.00 per hour per bartender

\*Corkage Fee: \$10.00 per bottle

Additional Wines offered upon request

***ALL BARS REQUIRE A \$300 MINIMUM PURCHASE***

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## **Beer \$5.00**

Chasing Tail

Polygamy Porter

Evolution Ale

Heineken

Corona

Hefewizen

Bud Light

## **Wine by the Glass \$7.00**

Cavit Pinot Grigio

Yellowtail Chardonnay

Sutter Home Cabernet

Yellowtail Merlot

Turning Leaf White Zinfandel

## **Mixed Drinks \$8.00**

Jack Daniels

Bacardi Select

Smirnoff

Seagram's

Jose Cuervo

## **Champagne by the Glass \$5.00**

## **Sparkling Cider by the Glass \$2.50**