

Snow College Catering Services

PLANNING YOUR EVENT

CATERING POLICIES

MENU THEMES

BREAKFAST

LUNCH ON THE GO –BOXED LUNCHES AND SALADS

LUNCHEON SALADS

CASUAL LUNCH BUFFETS

THEMED BUFFETS

LUNCH AND DINNER BUFFETS

GRAB AND GO FEASTS

RECEPTION DISPLAYS, HORS D'OEUVRES AND CARVING STATIONS

SWEET TREATS –DESSERTS

BEVERAGES

PLANNING YOUR EVENT

Arranging and Reserving a Date

Even if your event is tentative, please contact the Catering Department so we can have you on our calendar. The only information we need to get started is the date of the event.

Time, location, and the approximate number of guest should be made available as soon as possible, but no later than seven days prior to the event.

Reserving a Room on Campus

The location of the event needs to be determined prior to our serving the event. When reserving the room please contact the following people in conjunction with the location of your event:

GSC –Diane Adams (435) 283-7100

Noyes Building – Marci Larsen (435) 7010

Library- Jon Ostler (435) 283-7362

Eccles Fine Arts – Sherri Neilson (435) 7478

Activity Center – Carol Jacobsen (435) 7026

Room set ups, tables, chairs and other equipment arrangements need to be made by you with the number listed above for each location. The catering coordinator will advise you on the number of tables needed based on your menu and guest counts. Please allow additional time for set up prior to the start time of the event and additional time for cleanup following the event when booking the room.

Served Meal – Allow 2 hours set up and 2 hours clean up

Buffet with Dining Tables – Allow 1 ½ hours set up and 1 hour clean up

Buffet Only – Allow 1 hour set up and 1 hour clean up

Reception – Allow 1 ½ hours set up and 1 hour clean up

AM/PM Break/Beverages – Allow ½ hour set up and ½ hour clean up

Contacting the Catering Office

You should contact the catering office at least seven days prior to your event. We will either make arrangements with you by telephone, or by appointment. For more complex events, we will set up an appointment time with the catering coordinator.

Office Hours (Monday-Friday)

8:00 AM – 2:00 PM

Telephone Number

(435) 283-7271

Fax Number

(435) 283-7281

Email

snowcatering@snow.edu

Food and Beverage Orders

Food and beverage orders require a minimum of seven days notice prior to your event. The catering department will try to accommodate requests for service within reason, but unfortunately cannot guarantee service of all caterings made after the 7 day notice, and menu selection may be limited.

To determine your food and beverage needs, please review the enclosed menus. If you would like to design a special menu with our chef and catering coordinator we will be happy to customize one with you. Once your selections are made, a catering contract will be signed to commit all parties to the event.

Confirmation of Food and Beverage Orders

Final guarantee must be confirmed by phone (435) 283-7271 or e-mail (snowcatering@snow.edu) by 12:00 PM at least 3 days prior to the scheduled event. In order for a catering event to be confirmed you must return the catering agreement initialed and signed, and a 50% deposit of invoice amount via credit card or check. Snow College related events must provide either p-card information or department cost code at time of confirmation.

Menu Changes

Any requests for menu changes must be made 5 business days prior to the event.

Service Standards

In order to provide you and your guests with the highest levels of food quality and taste, the service times for all events will be limited to two hours. All food and beverage service for both on premise and off premise have minimum attendance requirements. If minimums are not met for a catered event you will be charged an extra fee.

Levels of Service

Drop Off and Pick Up Service – Food and beverage items are in disposable containers and *no catering items* are provided (chafing dishes, utensils, plates, cups, linen, cutlery and napkins). Drop off charges may apply.

Buffets – We offer three levels for buffets:

White (Standard) - All food and beverage items are served on foam plates and plastic or foam cups. Plastic forks, spoons, knives and paper napkins are provided. Linen will be provided for the buffet table and guest tables except off campus caterings and student service events. Student service events will be provided tablecloths for the buffet table only. All buffets are standard unless otherwise noted. All buffets may be increased to a higher level for the additional cost noted by each level.

Blue (Fancy) – All food and beverage items are served on upscale faux china with faux silverware wrapped in a nice napkin and nice plastic cups. Linen provided for buffet table and guest tables. Additional charge of \$2.00 per person

Orange (Upscale) – All food and beverage items are served on china with silverware and glassware. Linens and cloth napkins provided for all tables. An additional charge of \$2.50 per person will apply.

Full-Service – All meals are plated and served to each individual guest. This service includes all china service with silverware, glassware, linens provided for all tables and cloth napkins for all guests. An additional charge of \$3.00 per person will apply.

Linen

Table Linens are provided on the buffet table and guest tables only. Linen napkins are provided for Orange (upscale) or Full-Service events. Linens for reception tables, registration tables, breaks, boxed lunches, speaker tables, name badge tables, and material tables are available and the following fees apply:

Table Cloth (72"x72" or 90"x90")	\$3.50 each
Banquet Tablecloth (52"x114")	\$4.00 each
Linen Napkins	\$1.00 each

Please consult with the catering coordinator for the colors we offer.

Floral and center pieces

We have versatile center pieces available. We will be happy to order, receive and handle specific floral and decorative requests for an additional fee determined in accordance with your specific needs.

Service Staff

All buffets are priced for self-service unless otherwise noted. Buffet style functions are staffed with one attendant per 20 guests and the attendant is included in the per person price. For plated meal and served meals the wait staff is included in the plated service level fee. If additional labor is needed the following costs will apply:

Servers or Buffet Attendants	\$15.00 per hour (minimum 4 hours)
Station Chefs	\$25.00 per hour (minimum 4 hours)

CATERING POLICES

Deposit/Payment

Snow College - sponsored Catering events must be approved and rooms reserved through the building room reservation agent before catering orders can be taken. Snow College related events require an account number even if you are planning on paying with a P-card. The account number will be considered the deposit for Snow College sponsored events. Payment with a P-card is required at the time of the event.

Non Snow College – Events not sponsored by Snow College require a signed catering agreement and a credit card deposit of 50% of the invoice amount within seven days prior to event to consider the event booked. The remaining balance is due the day of the event.

Service Fees and Taxes

An 18% catering fee and applicable sales tax will be applied to all Non Snow College sanctioned events. Sales tax and catering fees are not included in the pricing. An 18% catering fee will not be applied to “pick up” and “drop off caterings” because no services are required.

Delivery Fee

A delivery fee of \$35 will be assessed for all off premise caterings within the Ephraim city limits. Higher fees will apply for outside Ephraim city limits.

On Premise Room Rental Charges

Depending on the size and nature of the event room rental charges may apply. Please ask the building room reservation agent about the cost when booking the room. Room charge is separate from the catering charges and will require separate payment.

Off Premise Catering

It is the client’s responsibility to provide set up and the removal of all tables, including buffet tables and chairs. Snow College Catering department will cover all tables with linens if requested and part of the catering, set tables with place settings, if requested, and part of the catering, cover buffet table(s) with linens and all necessary items for the event service. If client is providing table cloths and linen napkins it is the client’s responsibility to cover tables. It is also the client’s responsibility to clean the room after the event

Food and Beverage Policies

Patrons or attendees shall bring neither food nor beverage from outside sources on to the Snow College Campus. All food and beverage served on Snow College campus must be purchased through Snow College food services and served by Snow College catering department servers. No alcoholic beverages shall be served or brought onto Snow College’s campus. The catering department will not serve or handle any alcohol for off campus events. Snow College Catering makes every attempt to identify ingredients that may cause allergic reactions. Customers concerned with food allergies need to be aware of the risk and Snow College Catering will not assume any liability for adverse reactions to food consumed or removed from the premises.

Minimum Orders

All food and beverage service for both on premise and off premise caterings have required minimum guests. In the event that your group does not meet this minimum requirement, fee of \$35 dollars will be assessed to the catering invoice.

Food and Beverage Guarantee

Final guarantee must be confirmed by phone (435) 283-7271 or e-mail (snowcatering@snow.edu) by 12:00 PM at least 72 hours prior to the scheduled event. If the actual number in attendance is greater than the amount guaranteed, the catering department cannot guarantee that adequate amount of food will be available for all persons attending. The client will be charged the full amount of the final guarantee. If guests exceed the food and beverage guarantee (72 hours prior to the scheduled event), the client will be charged an additional 25% of the total person price for each additional person.

Food Removal Policy

Due to health regulations, it is the policy of Snow College Dining Service that excess food items from events cannot be removed from the event site. Items purchased for pick up should be properly stored prior to the event and removed and disposed of by the host of the event.

Last Minute Orders

Any orders placed within 3 business days of the event start time will receive an additional late fee of 25% of the total event cost. Charges are due in full at the time of reservation. Snow College Catering Department reserves the right to refuse service if business levels are over extended to where we cannot provide required level of service. Menu selection may be limited.

Cancellations

Client agrees Snow College Catering may retain the deposit for cancellations made with less than 3 business days notice.

Decorating and Restrictions – On Premise

No candles or open flames besides canned fuel will be permitted. The use of streamers, silly string, rice, confetti or glitter is not allowed. Please discuss with Your Event Coordinator all arrangements related to decorating.

A GREAT START TO A BEAUTIFUL DAY - BREAKFAST



SNOW COLLEGE CATERING

JUMP START YOUR DAY WITH A HEARTY AND HEALTHY BREAKFAST

CHOOSE FROM A VARIETY OF
BREAKFAST A LA CARTE
ITEMS WHICH INCLUDES
FRESH BAKED MUFFINS AND
PASTRIES

(435) 283-7271

snowcatering@snow.edu

A la Carte Breakfast Items

Fresh Fruit Platter (Minimum 10 people)

An assortment of seasonal cut fresh fruit

\$1.75 per person

Whole Fruit

Apples, Oranges, Pears, Bananas

\$.85 per piece

Individual Yogurts

Assortment of 6 oz. Yoplait and Dannon Yogurts

\$1.25 each

Assorted Freshly Baked Muffins

Choose from Blueberry, Lemon Poppy Seed,

Banana Nut and Cranberry Walnut

Regular Size (2.5 oz.) \$10.00 per dozen

Large Size (4 oz.) \$15.00 per dozen

Assorted Bagels and Cream Cheeses

Assorted Bagels - Plain, Cinnamon Raisin, Blueberry, Sesame,

Wheat and Everything. Cream Cheeses - Plain, Strawberry, and

Onion and Chive.

\$18.00 per dozen

Fresh Baked Breakfast Breads

12 slices per loaf. Lemon Blueberry Yogurt, Lemon Raspberry, Lemon

Poppy Seed, Blueberry and Banana Nut Bread

\$7.00 per loaf

Danish

Freshly baked!

Flavors: Blackberry Crème, Apple, Cheese, Maple Pecan, and

Raspberry

\$18.50 per dozen

Cinnamon Rolls

Freshly baked and served with a cream cheese icing

\$15.00 per dozen

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BREAKFAST BUFFETS

Served as a buffet or can be plated for an extra \$1.50 per person

Classic Continental (Minimum of 15 guests)

\$6.50 per person

Choose Three Items From the Following:

Sliced Seasonal Fresh Fruit Tray

Muffins (Blueberry, Lemon Poppy Seed, Banana Nut, and Cranberry Walnut)

Danish (Blackberry Crème, Apple, Cheese, Maple Pecan, and Raspberry)

Cinnamon Sweet Rolls

Breakfast Breads (Lemon Blueberry Yogurt, Lemon Raspberry, Lemon Poppy Seed, Blueberry and Banana Nut Bread)

Assorted Bagels and Cream Cheese

Yogurt Cups

Served with chilled orange juice and coffee or hot chocolate

Old Fashion Country Breakfast (Minimum of 20 Guests)

\$8.75 per person

Scrambled eggs, hash browns, choice between bacon, ham or sausage links, fresh baked muffins and fresh seasonal fruit salad. Served with chilled orange juice and coffee or hot chocolate.

The Badger Breakfast (Minimum of 20 Guests)

\$10.25 per person

Scrambled eggs, thick battered French toast with strawberry topping, butter and maple syrup, choice between bacon, ham or sausage links, fresh baked muffins and fresh seasonal fruit salad. Served with chilled orange juice and coffee or hot chocolate.

Breakfast Burrito (Minimum of 20 Guests)

\$9.75 per person

Choice of Ham, Sausage or Chorizo, with scrambled eggs wrapped in a large warm tortilla served with sour cream, fresh salsa and guacamole. Served with hash browns and seasonal fruit salad. Served with chilled orange juice and coffee or hot chocolate.

LUNCH ON THE GO – BOXED LUNCHES



SNOW COLLEGE CATERING

BOXED SALADS, SANDWICHES, AND WRAPS SELECTIONS

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(435) 283-7271

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Boxed Lunches

Minimum 15 boxes per selection

Salads

All boxed salads are served with dinner roll, (2) cookies, and choice of canned soda or bottled water

Chef Salad

\$7.95 per person

Tossed greens topped with thinly sliced turkey, ham, cheddar cheese, Swiss cheese, cucumbers, tomatoes and slices of hard boiled eggs. Choice of Ranch, French, Blue Cheese or Italian Dressing.

Chicken Caesar Salad

\$7.95 per person

Chopped romaine lettuce with croutons and parmesan cheese, topped with sliced marinated grilled chicken.

Balsamic Glazed Salmon

\$9.75 per person

Tossed baby greens topped with grilled salmon fillet, cucumbers, tomatoes, and avocado with balsamic vinaigrette dressing on the side.

Steak and Blue Cheese

\$9.75 per person

Tossed greens with tomatoes, cucumbers, red bell pepper rings, crumbled blue cheese, topped with marinated grilled flank steak and served with blue cheese dressing on the side.

Sandwiches and Wraps

All box sandwich lunches are served with fresh whole fruit, potato chips, (2) cookies and choice of canned soda or bottled water.

Economy

\$6.50 per person

Sliced ham or turkey on a sour dough roll with your choice of American, Swiss or cheddar cheese, lettuce, tomato and, condiments.

LUNCH ON THE GO – BOXED LUNCHES



SNOW COLLEGE CATERING

BOXED SALADS, SANDWICHES, AND WRAPS SELECTIONS

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Boxed Lunches

Minimum 15 boxes per selection

Sandwiches and Wraps (cont'd)

All box sandwich lunches are served with fresh whole fruit, potato chips, (2) cookies and choice of canned soda or bottled water.

Deli Style

\$7.50 per person

Thinly sliced turkey, ham, and roast beef piled high on a sour dough roll with your choice of American, Swiss or cheddar cheese, lettuce, tomato, and condiments

Italian

\$7.75 per person

Sliced Genoa salami, turkey and ham with roasted red peppers, pepperoncini, sliced red onions, lettuce, sliced tomatoes and provolone cheese on ciabatta bread with Italian dressing.

Cranberry Pecan Chicken Salad Croissant

\$7.75 per person

Diced grilled chicken with dried cranberries, sugar glazed pecans, celery, and green onions in a honey Dijon and mayo dressing. Served on a croissant with lettuce and tomato.

Portobello Ciabatta

\$7.75 per person

Ciabatta bread with marinated grilled Portobello mushrooms, roasted red peppers, alfalfa sprouts, tomatoes, provolone cheese with pesto mayonnaise.

Chicken Caesar Wrap

\$7.75 per person

Grilled marinated chicken strips, with romaine lettuce, croutons, parmesan cheese topped with Caesar dressing wrapped in a garlic herb tortilla.

Club Wrap

\$7.75 per person

Thinly sliced ham, turkey, Swiss cheese, bacon, lettuce and tomato, wrapped in a spinach tortilla with roasted garlic mayo.

Turkey Bacon Avocado Wrap

\$7.75 per person

Thinly sliced turkey, cheddar cheese, apple wood smoked bacon, sliced avocado, lettuce and tomato with chipotle aioli wrapped in a garlic and herb tortilla.

LUNCHEON SALADS



SNOW COLLEGE CATERING

PLATED LUNCHEON SALADS SELECTIONS

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Luncheon Salads

Minimum 15 salads per selection

All luncheon salads are plated and include roll, cookies, bars, or brownies, and punch.

Grilled Chicken Spinach Salad

\$10.95 per person

Fresh baby spinach leaves tossed with Mandarin orange segments, fresh strawberries, dried cranberries, walnuts and blue cheese. Topped with marinated grilled chicken breast and served with a herbed balsamic dressing.

Steak and Blue Cheese Salad

\$12.95 per person

Tossed greens with tomatoes, cucumbers, red bell pepper rings, crumbled blue cheese, topped with marinated grilled flank steak and served with balsamic dressing on the side.

Chef Salad

\$9.75 per person

Tossed greens topped with thinly sliced turkey, ham, cheddar cheese, Swiss cheese, cucumbers, tomatoes and slices of hard boiled eggs. Choice of Ranch, French, Blue Cheese or Italian Dressing.

Balsamic Glazed Salmon Salad

\$12.95 per person

Tossed baby greens topped with grilled salmon fillet, cucumbers, tomatoes, and avocado with balsamic vinaigrette dressing on the side.

Shrimp and Crab Louie Salad

\$12.95 per person

Spring Greens topped with baby shrimp and crab meat, avocado, cucumbers, tomatoes, and lemon slices. Drizzled with Louie Dressing.

Grilled Portobello Greek Salad

\$9.75 per person

Tossed romaine lettuce with plum tomatoes, cucumbers, red onion, red bell peppers, kalamata olives and feta cheese. Served with a red wine and herb vinaigrette.

CAUSUAL LUNCH BUFFETS



SNOW COLLEGE CATERING

BUFFET SELECTIONS

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(435) 283-7271

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Casual Soup and Sandwich Lunch Buffet Selections

Minimum 20 guests per selection

Standard Catering –Linen on buffet table and guest tables
with paper and plastic products.

All selections are served with water, punch and choice of
cookies, bars, or brownies

Soup in a Bread Bowl

\$8.00 per person

Add additional soup(s) \$1.50 extra per person

Choice of (1) soups served in a lightly toasted bread bowl. Served
with a tossed green salad served with ranch or Italian dressing.

Soup Choices – Cream of Broccoli with Cheese, Cream of Potato
with Bacon, Corn Chowder, Clam Chowder, Chicken Noodle and
Turkey Noodle

Pre –Made Sandwich Buffet

\$9.75 per person

Pre-made sandwiches with your choice of deli style sliced meats
and salads including roast turkey, ham, roast beef, Genoa salami,
chicken salad or tuna salad. Your choice of cheese – American,
Swiss, Provolone, Cheddar or Pepper Jack. Served on either a
Ciabatta roll or Italian sub roll. Served with all the fixings and
assorted bagged chips. Your choice of salad – fruit, pasta,
coleslaw, garden salad or potato salad.

Wrap It Up

\$9.75 per person

Your choice of roast beef, roast turkey, ham, chicken salad,
chicken Caesar salad or hummus with marinated grilled
vegetables. Your choice of cheese – American, Swiss, Provolone,
Cheddar or Pepper Jack rolled up in a gourmet tortilla of your
choice. (Garlic Herb, Wheat, Tomato Basil or Spinach Herb)
Served with all the fixings and assorted bagged chips. Your
choice of salad – fruit, pasta, coleslaw, garden salad or potato
salad.

New York Style Deli Buffet

\$10.50 per person

Build your own sandwich concept. Deli platters with assorted
meats (roast beef, ham, turkey, and salami) and assorted cheeses
(Swiss, cheddar, American, and provolone) served with assorted
breads, potato chips, condiments and your choice of (2) salads
(garden, pasta salad, coleslaw or fruit salad).

CAUSUAL LUNCH BUFFETS



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BUFFET SELECTIONS

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Casual Soup and Sandwich Lunch Buffet Selections

Minimum 20 guests per selection

Standard Catering –Linen on buffet table and guest tables
with paper and plastic products.

All selections are served with water, punch and choice of
cookies, bars or brownies

Croissant Salad Buffet

\$9.75 per person

Pre-made croissant sandwiches filled with your choice of
chicken salad with grapes, apples and walnuts, cranberry
pecan turkey salad, tuna salad or dill shrimp and seafood salad.
Please limit selection to (2) salads when ordering. Served with
all the fixings and assorted bagged chips. Your choice of one (1)
salad– fruit, pasta, coleslaw, garden salad or potato salad.

Hot Pulled Pork or BBQ Chicken Sandwich

\$9.75 per person

Tender tangy barbecue pulled pork or pulled barbecue chicken
served with a Kaiser roll and all the fixings and assorted
bagged chips. Your choice of salad – fruit, pasta, coleslaw,
garden salad or potato salad.

THEMED BUFFETS



SNOW COLLEGE CATERING

THEMED BUFFET SELECTIONS

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Themed Buffets

Minimum 25 guests per selection

Standard Catering –Linen on buffet table and guest tables with paper and plastic products.

All selections are served with water, punch and choice of cookies, bars or brownies

Italian Buffet

\$11.50 per person

Choose one (1) of the following: Meat Lasagna, Vegetable Lasagna, or Chicken Parmesan. Served with your choice of penne pasta or fettuccini and your choice of one (1) sauce (marinara, Alfredo or pesto cream sauce). Also served with breadsticks and Caesar salad.

Taco Siesta Mexican Buffet

\$11.50 per person

Choose one (1) Mexican pulled pork, marinated chicken or seasoned ground beef.

Served with your choice of black beans or refried beans.

Garnished with cheddar cheese, lettuce, sour cream, Pico de Gallo, soft flour tortillas, tortilla bowls and Spanish rice.

Served with chips and salsa.

South of the Border Enchiladas

\$11.50 per person

Your choice of one (1) of the following: shredded beef with red enchilada sauce, chicken machaca with green sauce or cheese with red enchilada sauce. Your choice of either black beans or refried beans. Served with Spanish rice.

All American Picnic

\$10.00 per person

Choose two (2) selections: grilled hamburgers, grilled chicken breast, grilled veggie burgers or hot dogs.

Choose two (2) salad selections: red skin potato salad, pasta salad, creamy coleslaw, garden salad or fruit salad.

Served with buns, sliced tomatoes, lettuce, red onion, assorted cheeses, sliced tomatoes, pickle chips and assorted bagged potato chips.

Texas Barbecue

Choose one of the following (1)

Quarter Cut Barbeque Chicken \$12.95 per person

Barbecue Brisket of Beef \$14.00 per person

Barbecue Baby Back Ribs \$14.00 per person

Served with barbecued beans, oven roasted potatoes, coleslaw, potato salad, and corn muffins with honey butter.

CULINARY CLASSICS – LUNCH AND DINNER BUFFETS



SNOW COLLEGE CATERING

CULINARY CLASSICS – LUNCH AND DINNER BUFFETS

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Lunch and Dinner Buffets

Minimum 25 guests per selection

Upscale Catering – table cloths, linen napkins, china, and glassware
All selections include garden salad, dinner roll, punch or lemonade
and a dessert selection. Your choice of one (1) starch selection
(mashed potatoes, roasted rosemary potatoes, au gratin potatoes,
rice pilaf or buttered lemon orzo). Pasta Selections do not include
starch

Beef Selections

Carved Roast Beef

\$12.50 per person

Slow roasted, sliced beef with a rosemary mushroom brown sauce.
Choice of starch and chef's choice vegetable.

Grilled Marinated Flank Steak

\$14.95 per person

Served with a green peppercorn demi-glace, your choice of starch and
chef's choice vegetable.

Petite Grilled N.Y. Strip Steaks (8 oz)

\$19.50 per person

Served with a wild mushroom demi-glace cream sauce, your choice of
starch and chef's choice vegetable.

Herb Crusted Prime Rib

\$18.95 per person

Served with Au Jus and a creamy horseradish sauce, your choice of starch
and chef's choice vegetable.

Roasted Fillet of Beef

\$25.95 per person

Served with roasted garlic, shiitake demi-glace cream sauce, your choice
of starch and chef's choice vegetable.

Poultry Selections

Carved Roasted Turkey

\$12.50 per person

Slow roasted turkey breast served with turkey gravy, your choice of
starch and chef's choice vegetable.

Grilled Sanpete Barbecue Turkey

\$13.50 per person

Sliced marinated grilled turkey breast served with your choice of starch
and chef's choice vegetable.

CULINARY CLASSICS – LUNCH AND DINNER BUFFETS



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CULINARY CLASSICS – LUNCH AND DINNER BUFFETS

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Lunch and Dinner Buffets

Minimum 25 guests per selection

Upscale Catering – table cloths, linen napkins, china, and glassware

All selections include garden salad, dinner roll, punch or lemonade and a dessert selection. Your choice of one (1) starch selection (mashed potatoes, roasted rosemary potatoes, au gratin potatoes, rice pilaf or buttered lemon orzo). Pasta Selections do not include starch

Poultry Selections (cont'd)

Italian Herbed Chicken

\$12.50 per person

Chicken breast lightly breaded in a coating of Italian herbs and sautéed. Served with a lemon cream sauce with your choice of starch and chef's choice vegetable.

Rosemary Garlic Chicken

\$12.50 per person

Rosemary and garlic marinated grilled chicken breast in a supreme sauce served with your choice of starch and chef's choice vegetable.

Chicken Cordon Bleu

\$13.50 per person

Chicken breast stuffed with Swiss cheese and ham, rolled in bread crumbs and lightly sautéed, topped with a chicken supreme sauce. Served with your choice of starch and chef's choice vegetable.

Chicken Marsala

\$14.50 per person

Thinly pounded chicken breast sautéed in a mushroom marsala sauce. Served with your choice of starch and chef's choice vegetable.

Chicken with Mushroom Duxelle and Hollandaise Sauce

\$15.00 per person

Thinly pounded sautéed chicken breast topped with mushroom duxelle and hollandaise sauce. Served with your choice of starch and chef's choice vegetable.

Pork Selections

Herb Roasted Pork Loin

\$12.50 per person

Slow roasted herb crusted pork loin with a savory Dijon sauce served with your choice of starch and chef's choice vegetable.

CULINARY CLASSICS – LUNCH AND DINNER BUFFETS



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Minimum 25 guests per selection

Upscale Catering – table cloths, linen napkins, china, and glassware

All selections include garden salad, dinner roll, punch or lemonade and a dessert selection. Your choice of one (1) starch selection (mashed potatoes, roasted rosemary potatoes, au gratin potatoes, rice pilaf, wild rice or buttered lemon orzo). Pasta

Selections do not include starch

Pork Selections (cont'd)

Cranberry Apple Stuffed Pork Loin

\$14.00 per person

Slowly roasted pork loin stuffed with dried cranberries, Fuji apples and herb dressing. Served with your choice of starch and chef's choice vegetable.

Medallions of Pork with Dried Cherry Sauce

\$13.50 per person

Sautéed medallions of pork tenderloin with a dried cherry sauce. Served with your choice of starch and chef's choice vegetable.

Honey Glazed Ham

\$12.50 per person

Slow roasted honey glazed ham served with your choice of starch and chef's choice vegetable.

Seafood Selections

Shrimp Scampi

\$13.50 per person

Jumbo shrimp sautéed in garlic white wine butter sauce served with your choice of starch and chef's choice vegetable.

Crab Stuffed Flounder

\$18.50 per person

Succulent flounder wrapped around crab meat stuffing topped with hollandaise sauce and served with your choice of starch and chef's choice vegetable.

Grilled Salmon with Dill Cream Sauce

\$19.00 per person

Fresh salmon fillets grilled, topped with a dill cream sauce and served with your choice of starch and chef's choice vegetable.

CULINARY CLASSICS – LUNCH AND DINNER BUFFETS



SNOW COLLEGE CATERING

CULINARY CLASSICS – LUNCH AND DINNER BUFFETS

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(435) 283-7271

snowcatering@snow.edu

Lunch and Dinner Buffets

Minimum 25 guests per selection

Upscale Catering – table cloths, linen napkins, china, and glassware

All selections include garden salad, dinner roll, punch or lemonade and a dessert selection. Your choice of one (1) starch selection (mashed potatoes, roasted rosemary potatoes, au gratin potatoes, rice pilaf or buttered lemon orzo). Pasta Selections do not include starch

Seafood Selections (cont'd)

Honey Balsamic Glazed Salmon

\$19.00 per person

Baked fresh salmon fillet glazed with honey and balsamic and served with your choice of starch and chef's choice vegetable.

Baked Halibut

\$24.95 per person

Served with hollandaise sauce, your choice of starch and chef's choice vegetable.

Pasta Selections

Baked Penne Pasta with Grilled Chicken and Sweet Sausage

\$10.95 per person

Penne pasta with tender grilled chicken, sweet Italian sausage, bell peppers and onions baked in a parmesan, basil and sundried tomato cream sauce. Served with chef's choice vegetable.

Penne Carbonara with grilled chicken

\$10.95 per person

Tender penne pasta and grilled chicken in a thick cream sauce with bacon, shallots, and white wine garnished with sundried tomatoes. Served with chef's choice of vegetables

Portobello Stuffed Ravioli

\$13.50 per person

Tender ravioli stuffed with Portobello mushrooms, served in a light tomato cream sauce with chef's choice of vegetables.

Butternut Squash Ravioli

\$13.50 per person

Tender ravioli stuffed with butternut squash with a spicy marinara sauce. Served with chef's choice of vegetable.

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Vegetarian Selections

Stuffed Portobello Mushroom

\$13.00 per person

Sautéed Portobello mushrooms stuffed with spinach, roasted red peppers, sundried tomatoes and goat cheese with a light pesto tomato cream sauce. Served with your choice of starch and chef's choice of vegetable.

Eggplant Roulade

\$12.50 per person

Rolled Eggplant stuffed with spinach, fresh mozzarella, sundried tomatoes and pine nuts in a tomato sauce and served with your choice of starch and chef's choice vegetable.

GRAB AND GO FEASTS



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Grab and Go Feasts

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Must order ahead of time.

Large 16" Pizza (12 slices)

Cheese
Pepperoni
Meat Lovers (Sausage, Ham, and Pepperoni)
Chicken Alfredo
Canadian Bacon and Pineapple
Combination (Up to 3 Toppings)
Additional Toppings \$1.00 each

Meat and Cheese Deli Platter (Bread Not Included)

Sliced deli ham, roast beef, and turkey with sliced American, Swiss and Monterey Jack cheese displayed on a disposable platter

Small (12" Tray) – Serves 10 \$25.00
Medium (16" Tray) – Serves 20 \$45.00
Large (18" Tray) – Serves 30 \$65.00

Hoagie Sandwich Platter

Turkey, ham and your choice of cheese on either wheat or white sub rolls with tomatoes, and lettuce with condiments. Cut and displayed on a disposable deli tray

Two foot hoagie (10: 2" slices) \$16.00
Six foot hoagie (30: 2" slices) \$48.00

Vegetable Platter

Baby carrots, celery sticks, broccoli florets, sliced cucumbers, cauliflower florets and cherry tomatoes with ranch or blue cheese dipping sauce.

12" Tray 3 lbs (8-12 servings) \$15.00
16" Tray 7.5 lbs (20-25 servings) \$35.00
18" Tray 9.5 lbs (25-35 servings) \$45.00

Fruit Platter

Cut honey dew, cantaloupe, pineapple, strawberries, and red grapes with a yogurt dipping sauce

Medium platter (8-12 servings) \$25.00
Large Platter (12-18 servings) \$45.00

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Cheese and Cracker Platter

Selection of cubed cheeses - Swiss, Cheddar, Pepper Jack and Colby and garnished with a cheese ball, grapes and assorted crackers.

12" Small Tray (serves 8-10 people) \$16.00

16" Medium Tray(serves 10-18 people) \$24.00

18" Large Tray (serves 18-25 people) \$38.00

Wing Platter

Jumbo wings in your choice of mild or hot sauce served with celery sticks and your choice of ranch or blue cheese dipping sauce. (5 wings per person)

50 wings \$37.50

100 wings \$60.00

Shrimp Cocktail Platter

Jumbo shrimp (21 to 25 shrimp per pound) cocktail served with lemon slices and cocktail sauce

\$10 per pound

Mini Cheese Cake Platter

Assortment of chocolate cappuccino, silk tuxedo, vanilla, chocolate chip, lemon raspberry and amaretto almond. Each cheese cake is 1.5 ounces

25 mini cheese cakes \$22.50

50 mini cheese cakes \$40.00

100 mini cheese cakes \$75.00

Entrees, Sides and Complete Meals

Please contact the catering coordinator for all the entrees, sides and complete to go meals we offer, plus pricing.

RECEPTION DISPLAYS, HORS D'OEUVRES AND CARVING STATIONS



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Hors D'oeuvres Selections

All hors D'oeuvres are priced per piece with a minimum of 50 pieces per selection. Prices are based on hors d'oeuvres being stationary. Butler service available for \$15 per hour per butler.

Following Selections \$1.50 per piece

Tomato Bruschetta
Cocktail Meatballs (sweet and sour, BBQ or Swedish) choose 1 style
Chicken Satay with Thai Peanut Sauce
Sage Infused Chicken Salad Canapé
Assorted Mini Quiche
Sausage Stuffed Mushrooms
Fresh Fruit Kabobs with Strawberry Yogurt Sauce
Mini Pork and Vegetable Egg Rolls with Asian Dipping Sauce
Sesame Seed Chicken Tenders with Oriental Dipping Sauce
Mini Vegetable Spring Rolls with Sweet Thai Chili Dipping Sauce
Spanakopita
Steamed Pork and Vegetable Pot Stickers with Asian Dipping Sauce

Following Selections \$2.75 per piece

Bacon Wrapped Shrimp
Cucumber Rounds Piped with Salmon Mousse
Crab Stuffed Mushrooms
Spiced Shrimp on Fresh Cucumber
Smoked Salmon with Chive Cream Cheese Canapé
Roasted Garlic with Goat Cheese Canapé
Miniature Crab Cakes
Artichoke and Parmesan Stuffed Bread
Asparagus and Asiago Cheese in Phyllo
Petite Beef Wellington
Brie with Raspberry en croute Phyllo with Almonds
Mini Steak and Cilantro Empanadas

Reception Displays Selections

Each prepare for 50 guests

Assorted Domestic and Imported Cheese Board with Grapes and Crackers

\$175 per platter

Assortment of Swiss, cheddar, Havarti with dill, Gouda and Goat cheese with grapes and assorted gourmet crackers

Assorted Domestic and Imported Cheese Board with Grapes and Crackers with Baked Brie Wrapped in Puff Pastry

\$250 per platter

Assortment of Swiss, cheddar, Havarti with dill, Gouda and Goat cheese with grapes and assorted gourmet crackers with baked brie

RECEPTION DISPLAYS, HORS D'OEUVRES AND CARVING STATIONS



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Reception Displays Selections

Each prepare for 50 guest

Vegetable Crudités (Vegetable Tray)

\$60.00 per platter

Broccoli florets, cauliflower florets, baby carrots, celery sticks, sliced cucumbers, sliced red and yellow peppers and cherry tomatoes. Your choice of blue cheese or ranch dipping sauce.

Grilled Vegetable Platter

\$90.00 per platter

Balsamic, garlic, basil and olive oil marinated grilled zucchini, asparagus, yellow squash, red and yellow peppers and eggplant. Served cold.

Seasonal Fruit Platter with Yogurt Dipping Sauce

\$100.00 per platter

Sliced honey dew, cantaloupe, pineapple, strawberries, red grapes and kiwi, served with a yogurt dipping sauce.

Assorted Mini Sandwiches on Mini Croissants

\$150 per platter

Sliced beef, turkey, ham and sage infused chicken salad on mini croissants

Norwegian Salmon Tray

Market price

Cold, cured, sliced Norwegian salmon with the classical condiments of diced red onions, capers, and hard boiled eggs and dill.

Served with sliced, toasted French bread.

Carving Stations

Carved entrees of roast beef, beef fillet, prime rib, turkey, pork loin and stuffed pork loin is available. Carving Chef is required at \$25 per hour.

SWEET TREATS - DESSERTS



SNOW COLLEGE CATERING

SWEET TREATS DESSERT SELECTIONS

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Dessert Selections

Standard Dessert Selections

Included in Lunch and Dinner Buffets (1 per person) or by the slice

Cheese Cake with Strawberry Topping \$2.50 per slice
White Sheet Cake with Vanilla Icing \$1.50 per slice
Chocolate Sheet Cake with Chocolate Icing \$1.50 per slice
Lemon Lush \$2.00 per slice
Carrot Cake \$1.50 per slice
German Chocolate Cake \$2.00 per slice
Strawberry Short Cake (pound cake with strawberry topping and whipped cream) \$1.50 per slice
Cherry Pie \$2.00 per slice
Dutch Apple Pie \$2.00 per slice
Blueberry Pie \$2.00 slice
Boston Cream Pie \$2.00 per slice
Chocolate Cream Pie \$2.00 per slice

Cookies, Brownies and Bar Selection

Included in Luncheon Salads, Sandwich Buffets, and Themed Buffets or by the dozen. Cookies 2 per person and bars and brownie 1 ½ per person.

Chocolate Chip \$6.50 dozen
Peanut Butter \$6.50 dozen
Oatmeal Raisin \$6.50 dozen
Peanut Butter \$6.50 dozen
Rocky Road \$7.50 dozen
White Chocolate Chunk Macadamia Nut \$7.00 dozen
Chocolate Brownies \$7.50 per dozen
Mint Brownies \$7.50 per dozen
Rocky Road Brownies \$ 8.00 per dozen
Raspberry Bars \$8.00 per dozen
7 Layer Bars \$8.00 per dozen
Lemon Bars \$8.00 per dozen
Rice Krispy Treats \$8.00 per dozen

Upgrade to standard dessert for Luncheon salads, sandwich buffets, and themed buffets \$1.00 extra per person

Upscale Desserts

Italian Lemon Cream Cake \$3.00 per slice
Individual Mango Mousse Cakes \$3.00 per slice
Triple Chocolate Mousse Cake \$3.00 per slice
Tiramisu \$3.50 per slice
Raspberry Swirl Cheese Cake \$3.50 per slice
Chocolate Lava Cake \$3.50 per slice
Turtle Cheese Cake \$ 3.50 per slice
Assorted Cheese Cakes \$ 3.50 per slice

SWEET TREATS - DESSERTS



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Dessert Selections

Upscale Desserts

Sundae Bar \$3.50 per person

vanilla, chocolate, and strawberry ice cream with chocolate, caramel, and strawberry topping with chopped peanuts, crushed Oreo cookies, sprinkles, Butterfinger topping, M&M's, cherries, Snicker toppings with rainbow sprinkles.

Up grades

Standard dessert to upscale extra \$1.00 per person

Brownies, cookies, and bars to upscale extra \$2.00 per person

Chocolate Fountain

\$350 (2 hours and including attendants)

Chocolate Fountain with pound cake, strawberries, marshmallows, frozen bananas, rice krispy treats, angel food cake, pretzels and cream puffs.

Ice Cream (3 gallons)

Pickup and does not include bowls, ice cream scoops, napkins, or cutlery.

Vanilla \$19.00

Chocolate \$19.00

Strawberry \$19.00

Premium Ice Cream (3 gallons)

\$38.00

Pickup and does not include bowls, ice cream scoops, napkins, or cutlery.

Please ask catering coordinator about available flavors.

Ice Cream Novelties

\$1.50 each

Please contact catering coordinator for available items.

Popsicles

\$.90 each

Please contact catering coordinator for available flavors.

SWEET TREATS - DESSERTS



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Pickup Dessert Selections

Whole pies, cakes and sheet cakes. Pick up only and no utensils, napkins or plates provided. Catering policies apply. Must be ordered in advance.

Cakes

	<u>Round</u>	<u>½ Sheet</u>	<u>Sheet</u>
Chocolate	\$12.00	\$20.00	\$40.00
Vanilla	\$12.00	\$20.00	\$40.00
Carrot	\$12.00	\$23.00	\$46.00
Lemon Lush		\$24.00	\$48.00
German Chocolate	\$12.00	\$24.00	\$48.00
Plain Cheese Cake	\$18.00	\$27	\$54.00
(16 slices for round)			
Cheese Cake		\$30.00	\$60.00
With Fruit Topping (Strawberry, Blueberry or Raspberry)			

* Rounds - 10 slices unless otherwise noted

* ½ sheet cake – 35 slices

* Sheet Cake – 70 slices

Pies

Fruit Pies

\$10.00

Apple, Cherry, Blueberry, and Pumpkin

Cream Pie

\$10.00

Banana Cream, Chocolate Cream, Boston Cream and Lemon Meringue

Specialty Pies

\$12.00

Chocolate Mousse, Key Lime Meringue, Pecan and French Silk

Assorted Cheese Cake 10" 14 slices

\$15.00 each

Vanilla, Raspberry Swirl, Vanilla and Chocolate Layer, and Chocolate Chocolate Chip

Cobbler

½ pan \$12.00 Full pan \$24.00

Apple, Cherry and Peach

BEVERAGES



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BEVERAGE SELECTIONS

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Beverages

Includes cups, beverage napkins unless bottled or can.
Coffee includes sugar, creamer, and stir stick. Herbal
Tea and Ice Tea includes lemons and sugar

Assorted Bottled Juices (10 oz.) \$1.75 each

Bottled Water (16.9 oz.) \$1.25 each (8 oz.) \$.75 each

Coffee \$8.00 per gallon

Assorted Juices (Orange, Apple and Cranberry) \$12.50
per gallon

Hot Herbal Tea \$5.50 per gallon

Hot Chocolate \$7.00 per gallon

Ice Tea \$6.25 per gallon

Can Sodas (assorted Pepsi products) \$1.00 per can

Crystal Light Products \$7.00 per gallon

(Strawberry, Pineapple, Orange, Raspberry Ice,
Strawberry Kiwi)

Lemonade (regular and pink) \$5.75 per gallon

Punch \$5.75 per gallon

(Fruit punch, orange, grape and peach)