



Banquet & Catering Menus

Blair Education Center
at Park City Hospital



CATERING POLICY

PLACING AND SCHEDULING OF CATERING ORDERS:

- Orders must be placed within the following timeframe:
 - At least 1 week prior to event date
 - Weekend caterings must be requested one month in advance and are based on availability
 - Please note, catering may be unavailable on high-volume days
- Meeting space must be confirmed in Conference Room Scheduler (Intermountain A-Z index) prior to scheduling catering. Please indicate number of tables, room setup needed, etc.
- Location changes must be updated in Catertrax, using "Manage Orders."
- Indicate meal delivery time in special instructions if placing more than one meal per order.
- Enter the catering order as soon as possible, initial estimate of count is ok. Final count needed at least 4 business days in advance; if there is a change to head count of more than 20%, requests are not guaranteed. Charges will be based on numbers confirmed at that time. Substantial increases in final numbers may alter the menu availability and additional meals (will include a surcharge of 20% per person.)
- Catering requests placed with less than 3 business days notice will be evaluated by the Food & Nutrition Services Department to determine if we are able to accommodate the request.
- If you are requesting specialized menu services from the Executive Chef, your menu should be discussed and finalized at least two weeks in advance, otherwise it cannot be guaranteed.
- All weekend catering will be charged an extra fee of 25% of the total cost.
- All room request and table arrangements/decorations are the responsibility of the person ordering the catering.
- Caregiver free lunch / recognition events must be discussed with the catering department at least 2 weeks before the event.
- Please note: outside food is not allowed, with the exception of approved caterers confirmed by Conference Service Manager.

CANCELLATION:

- Cancellation fees may be charged if the cancellation of the event or the reduction of the number planned for the event is reduced to the extent that Food & Nutrition Services incurs costs associated with placed order. Ordering departments are advised to modify all orders at least 4 business days prior to the event in order to minimize the risk of such a charge.
- Catering cancelled within 24 hours of event will be charged the full catering price.

Breakfast

- Prices are per person with a minimum of 10 people
- A la Carte items are only available as add on items to any of the full breakfasts

CONTINENTAL BREAKFAST \$14.00

- Fresh Cut Seasonal Fruit
 - Assorted Yogurt
 - Assorted Bread Basket with Condiments
 - Assorted Cereals with Milk
 - Choice of Freshly Brewed Coffee or Assorted Juices
- **Gluten Free & Milk Alternatives available upon request

HOT BREAKFAST \$16.00

- Fresh Cut Fruit Seasonal Fruit
- Assorted Bread Basket with Condiments
- Scrambled Eggs
- Breakfast Potatoes
- Choice of Bacon or Sausage
- Choice of Freshly Brewed Coffee or Assorted Juices

PARK CITY BREAKFAST \$20.00

- Fresh Cut Fruit Seasonal Fruit
- Assorted Bread Basket with Condiments
- Overnight Oat Parfaits
- Smoked Salmon Platter
- Breakfast Potatoes
- Choice of Quiche Lorraine or Spinach & Mushroom Quiche
- Shakshuka; North African Stewed Tomatoes and Eggs
- Choice of Freshly Brewed Coffee or Assorted Juices

OATMEAL BAR \$10.00

- Steel Cut Oats
- Brown Sugar
- Honey & Agave
- Fresh & Dried Fruit
- Toasted Nuts
- Choice of Milk or Almond Milk
- Choice of Freshly Brewed Coffee or Assorted Juices

BREAKFAST BISCUIT BAR \$16.00

- Choice of Yogurt Parfaits or Overnight Oat Parfaits
- Choice of Homemade Drop Cheddar Biscuits or Homemade Drop Sundried Tomato Biscuits (V)
- Assorted Jams & Softened Butter
- Assorted Mustards & House Made Pickles
- Choice of Pimento Cheese Spread or Roasted Vegetable Pesto (V)
- Choice of Country Gravy or Creamed Corn (V)
- Choice of Smoked Ham or Beyond Sausage Patties (v)
- Choice of Freshly Brewed Coffee or Assorted Juices

A LA CARTE

A la Carte items are only available as add on items to any of the full breakfasts

- Quiche Lorraine \$4.50
- Spinach & Mushroom Quiche \$3.50
- Eggs (Scrambled, Poached or Hard Boiled) \$3.00
- Breakfast Potatoes \$3.00
- Citrus Pancakes \$3.00
- Sweet Potato & Rolled Oats Waffles \$4.00
- Avocado Toast \$4.50
- Overnight Oats \$3.00
- Mixed Berry Bread Pudding \$4.00
- Bread Pudding French Toast \$4.00
- Smoked Salmon Platter & Bagels \$6.50
- Yogurt Parfaits \$5.00



Salads

- Entree Salads are \$10.00 per person with a minimum of 10 people
- Add Chicken or Shrimp to any Salad \$4.25
- Add Beef to any Salad \$5.00

PANZANELLA SALAD

Tuscan Chopped Salad with Tomatoes, Cucumber, Red Onion, Basil and Toasted Ciabatta Croutons served with Olive Oil and Local Balsamic

GARDEN SALAD

Mixed Greens with Carrots, Tomatoes, Red Onion, Cucumber, Black Olives and Balsamic Dressing

CAESAR SALAD

Romaine Lettuce, Shredded Parmesan, Cracked Black Pepper, Croutons and Caesar Dressing

CARROT & GINGER SALAD

Butter Lettuce, Shaved Carrots, Radishes, Cucumber and Sesame Seeds, served with a Carrot & Ginger Vinaigrette

STRAWBERRY & SPINACH SALAD

Baby Spinach and Kale topped with Goat Cheese, Candied Pecans and a Raspberry Vinaigrette

BARBACOA SALAD

Braised Pork and Chicken served over chopped romaine, cilantro rice and seasoned refried beans, garnished with a Mexican cheese blend, guacamole, pico de gallo and cilantro lime crema salad dressing

MARINATED VEGETABLE & QUINOA SALAD

Cooked Quinoa, turmeric roasted cauliflower, cucumber, marinated tomatoes, dried cranberries, extra virgin olive oil and lemon topped with a pepita and chopped herb salad



Sandwiches & Wraps

- All Wraps are \$14.00 per person with a minimum of 10 people
- Wraps include bagged Chips or Whole Fruit and a Cookie
- Drinks, Salads and Desserts are add on items
- Add a Side Salad (Garden, Caesar or Caprese) for \$2.50 per person

TURKEY CLUB SANDWICH

Sliced Turkey, Avocado, Bacon, Swiss Cheese, Lettuce, Tomato and Mayo on Sourdough

ROAST BEEF SANDWICH

Slow Roasted Beef, Crispy Onions, Baby Kale and Roasted Garlic Mayo on a Parmesan Roll

BUTTERMILK FRIED CHICKEN SANDWICH

Crispy Buttermilk Battered Chicken, Coleslaw, Butter Lettuce and Bread & Butter Pickles on a Brioche Bun

EGGPLANT BLTA SANDWICH (V)

Smoked & Seared Eggplant, Fire Roasted Red Peppers, Avocado, Lettuce, Crispy Onions and Mayo on Seeded Sliced Bread

CHICKEN CAESAR WRAP

Grilled Chicken, Parmesan, Romaine, Tomato, Croutons and Caesar Dressing in a Spinach Tortilla

BAHN MI VIETNAMESE SANDWICH WRAP (V)

Grilled Tempeh served with Carrots, Cucumbers, Jalapeno, Basil, Mint, Cilantro and Spinach in a Whole Wheat Tortilla

GREEK SHRIMP WRAP

Grilled Shrimp served with Chopped Romaine, Kalamata Olives, Cucumber, Tomatoes, Feta Cheese and Greek Dressing in Pita Bread

PESTO TURKEY

Sliced Turkey, Provolone Cheese, Tomato, Red Onion, Pesto Aioli

CAPRESE

Sliced Tomato, Fresh Mozzarella, Basil Pesto tossed Arugula

MARINATED PORTABELLA & GOAT CHEESE

Balsamic Marinated Portabella Mushroom, Goat Cheese, Caramelized Onion, Roasted Tomato, Arugula



Lunch / Dinner

- Minimum of 10 people. Salads, Drinks and Desserts are add on items
- All menu items are served buffet style
- Add a Side Salad (Garden, Caesar or Caprese) for \$2.50 per person

GRILLED SIRLOIN STEAK \$19.00

Sirloin Steak Served with Mashed Potatoes, Seasonal Vegetables and Herbed Au Jus

GRILLED CHICKEN BREAST \$15.00

Grilled Marinated Chicken Breast served with Warm Quinoa Salad, Sauteed Kale and Spiced Yogurt Sauce

HOT SMOKED SALMON \$19.00

Pan Roasted Smoked Salmon served with Creamed Brussels and Riced Cauliflower

MUSHROOM BOLOGNESE (V) \$15.00

Bucatini Pasta served with a Mushroom and Tomato Bolognese Sauce

ROOT VEGETABLE RISOTTO (V) \$14.00

Small Diced Root Vegetables cooked Risotto Style and Finished with Parmesan and Spring Peas

BRISKET \$18.00

Hickory Slow Smoked Beef Brisket served with sweet & spicy bbq sauce, roasted corn, chipotle, green onions, cotija cheese and sautéed broccoli.



Snacks & Drinks

- Drinks and Snacks are per person with a minimum order of 10
- Cookies are by the dozen

Simple Snacks

- Greek Yogurt \$3.00
- Seasonal Cut Fruit \$4.00
- Crudités with Peppers, Carrots, Celery, Cucumber, Grape Tomatoes and Hummus \$5.25
- Chef Cheese Board and Cracker Platter with dried Fruit and Nuts \$6.50
- Gluten Free Crackers (Added To Cheese Board Only) \$1.00
- Kind Granola Bars \$3.00
- Nurtigrain Bars \$2.50
- Chips and Pico De Gallo \$5.00
- Add Guacamole to Chips and Pico De Gallo \$3.50
- Mixed Nuts & Dried Fruit Bowl \$3.50
- Assorted Chips \$2.25
- Hand Fruit \$1.00
- Sabra Hummus and Avocado Toast \$4.00
- BARE Chips \$2.25
- Trail Mix \$4.00
- Assorted Cookies \$11.00 per Dozen

Drinks

- Diet Sodas \$1.75
- Apple Juice \$1.75
- Orange Juice \$1.75
- Coffee Small \$15.00
- Coffee Large \$25.00
- Vitamin Waters \$3.00
- ZEVI Tea & Energy Drinks \$3.00
- AHA Sparkling Waters \$3.00



Desserts

- Desserts are \$4.00 per person with a minimum of 10 people

Lemon Bars

Brownies

New York Cheesecake

Carrot Cake

Petite Fours Assorted: Chocolate, Carrot Cake, Red Velvet

German Chocolate Cake

