



Banquet & Catering Menus

Blair Education Center
at Park City Hospital



CATERING POLICY

PLACING AND SCHEDULING OF CATERING ORDERS:

- Orders must be placed using the following timeline and minimums:
 - At least 7 days prior to event
 - Weekend caterings must be requested one month in advance and are based on availability
 - Catering may be unavailable on high-volume days
 - 10 person minimum on all catering requests
- Meeting space must be confirmed in Outlook prior to scheduling catering. Outlook Room Scheduling
- Location changes must be updated in Catertrax, using the "Manage Orders" link in your catering confirmation email. Confirmation email will be sent after the order is placed.
- Enter the catering order as soon as possible, initial estimate of attendee count is ok. A final count is needed at least 5 business days in advance. If there is a change to the head count of more than 20%, requests are not guaranteed. Charges will be based on numbers confirmed at that time. Substantial increases in final attendee count may later the menu availability and additional meals (will include a surcharge of 20% per person).
- Catering request placed with less than 5 business days' notice will be evaluated by the Food & Nutrition Services Department to determine if service can be provided.
- If you are requesting specialized menu services for the Executive Chef, your menu should be discussed and finalized at least two weeks in advance, otherwise it cannot be guaranteed.
- All Saturday and Sunday catering will be subject to 25% service charge.
- Off-menu requests are subject to a 25% service charge and require prior approval.
- Specialty events must be discussed with the catering department at least 2 weeks before the event. Please email eric.zabriskie@imail.org
- NO outside food or beverage is allowed except for approved caterers confirmed by the 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 a cost associated with the placed order. Ordering departments are advised to modify all orders at least 5 business days prior to the event in order to minimize the risk of such a charge.
- Catering cancelled within 48 hours of event will be charged the full catering price.

Breakfast

Prices are per person with a 10 person minimum

CONTINENTAL BREAKFAST \$16.00

- Fresh Cut Seasonal Fruit
- Assorted Yogurt
- Cereal Bars (Keto Option)
- Muffin Basket - Oatmeal Banana, Lemon Chia Poppyseed, Apple Carrot
- Coffee + Creamer Options
- Assorted Juice

HOT BREAKFAST \$20.00

- Fresh Cut Fruit
- Scrambled Eggs
- Breakfast Potatoes
- Muffin Basket - Oatmeal Banana, Lemon Chia Poppyseed, Apple Carrot
- Choice of Bacon OR Turkey Sausage
- Coffee + Creamer Options
- Assorted Juice

PARK CITY BREAKFAST \$29.00

- Fresh Cut Fruit
- Overnight Oats
- Breakfast Potatoes
- Assorted Breakfast Breadbasket includes fresh made Maple Pecan Danish, Raspberry Danish, Cheddar Jalapeno Scone, White Chocolate Scone, Coffee Cake Slices
- Frittata (Meat OR Vegetarian)
- Coffee + Creamer Options
- Assorted Juice

OATMEAL BAR \$12.00

- Choice of Cream of Wheat or Oatmeal
- Whole (Apples/Bananas)
- Brown Sugar
- Honey
- Fresh Berries
- Toasted Nuts
- Choice of Milk
- Coffee + Creamer Options
- Assorted Juice



Breakfast

A La Carte and Early Morning

Prices are per person with a 10 person minimum

A LA CARTE

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

- Assorted Breakfast Pastry Basket (Serves 10) \$14.00
- Fruit Platter (Serves 10) \$16.00
- Overnight Oats \$3.50
- Yogurt Parfait \$3.50
- Chobani Yogurt Cups \$3.00
- Bagels and Cream Cheese \$3.50
- Eggs (Choice of scrambled, boiled, poached) \$3.00
- Breakfast Potatoes \$3.00
- Lox Platter with Assorted Bagels \$6.00
- Cinnamon Swirl French Toast \$3.50
- Breakfast Sandwich on Whole Wheat Ciabatta with Egg & Gouda (Choice of Sausage, Ham or Bacon) \$5.00
- Breakfast Burrito \$6.00
- Frittata (Meat OR Vegetarian) (Serves 10) \$16.00

PARK CITY BREAKFAST HASH

Diced Potato, Diced Yellow Onions, Diced Green Bell Peppers, Diced Bacon, Shredded Cheddar, Diced Tomatoes (Serves 15) \$16.00

SWEET POTATO & ROLLED OATS WAFFLES

(Waffles are Vegan) served with Fresh Cream, Berries, and Warm Maple Syrup \$14.00

BREAKFAST PUFF TART

Puff pastry dough, Spinach, Onions, Mushrooms, Scrambled Eggs, Goat Cheese (Serves 10) \$16.00 per tart

BAKED OATMEAL WITH BERRIES AND ALMONDS

(Serves 15) \$14.00

CONGEE BREAKFAST BAR

Hot Chinese Style Cooked Rice with an assortment of toppings; diced hard boiled egg, green onion, crispy garlic, crispy onion, diced ham, diced bacon, diced tomato, feta cheese, soy sauce, sesame seeds, chili oil \$16.00

BEFORE 7AM (PICK UP IN CAFÉ ONLY)

- Overnight Oats \$3.50
- Yogurt Parfait \$3.50
- Lox Platter with Assorted Bagels \$6.00
- Assorted Breakfast Pastry Basket (Serves 10) \$14.00
- Fruit Platter (Serves 10) \$16.00
- Coffee + Creamer Options \$2.50
- Assorted Juice \$1.00



Salads

Salads are served family style

Entrée salads are \$12.00 per person with a 10 person minimum

PANZANELLA SALAD

Parmesan Croutons, Tomatoes, Cucumber, Basil, EVOO & Balsamic

GARDEN SALAD

Mixed Greens, Carrot, Tomato, Cucumber

CAESAR SALAD

Romaine Lettuce, Shredded Parmesan, Black Pepper, Croutons

BEET & CITRUS SALAD

Artisan Mixed Greens, Thin Shaved Red and Yellow Beets, Grapefruit Segments, Mandarin Oranges, Radicchio, Mint, Toasted Pepitas.

WEDGE SALAD

Iceberg Lettuce, Pepper Bacon, Tomato, Blue Cheese, Red Onion

WINTER/FALL SEASONAL SALAD (NOVEMBER – MAY)

Artisan Mixed Greens, Apple & Pear, Pecan, with Dried Cranberries and Feta Cheese

SUMMER/SPRING SEASONAL SALAD (JUNE – OCTOBER)

Artisan Mixed Greens, Strawberries, Blueberries, Walnuts, Feta Cheese

THAI BEEF SALAD

Garlic Marinated Grilled Flank Steak, Artisan Mixed Greens, Tomato, Cucumber, Shredded Carrot, Sliced Red Onion, Mint, Cilantro, Chili Lime Vinaigrette (Salad Comes with Steak and Dressing - \$16 per person)

ADD ON PER PERSON

- Bread Rolls with Butter \$2.00
- Chicken \$3.00
- Shrimp \$3.50
- Salmon \$5.00
- Steak \$6.00

CHOICE OF HOUSEMADE DRESSING: Caesar, Blue Cheese, Poppy Seed, Lemon, Raspberry, Ranch, Balsamic



Sandwiches

Sandwiches include chips & cookie

Sandwiches are \$18.00 per person with a 10 person minimum

CORONATION CHICKEN SALAD SANDWICH

Diced Chicken Breast, Dried Currants, Diced Celery, Chopped Cilantro, Curried Mayo, Sliced Tomato & Arugula on Whole Wheat Ciabatta

TURKEY CROISSANT

Roast Turkey, Avocado, Cream Cheese, Cucumber, Lettuce, Tomato on Croissant

BUTTERMILK FRIED CHICKEN

Chicken, Spicy Cole Slaw, Green Leaf Lettuce, Pickles on Bun

BRIE AND ARTICHOKE HEART SANDWICH

Brie, Artichoke hearts, Tomato, Mixed Lettuce Greens, Balsamic Glaze on Sourdough Baguette

ULTIMATE VEGGIE SANDWICH

Kalamata Tapenade, Roasted Red Peppers, Cucumber, Arugula, Hummus, Pickled Red Onions on Rosemary Focaccia

RUSSIAN ROAST BEEF SANDWICH

Sliced Eye Round, Russian Dressing, Pickle, Coleslaw on Olive Oil Ciabatta

BUFFALO CHICKEN WRAP

Grilled Chicken, Buffalo Sauce, Ranch, Romaine, Shredded Carrots, Diced Celery, Blue Cheese Crumbles in a Jalapeno Tortilla (Spicy)

ADDITIONS

- Garden Salad \$4.00 per person
- Caesar Salad \$4.00 per person
- Homemade Potato Salad \$4.00 per person
- Tomato Pesto Macaroni Salad \$4.00 per person
- Quinoa Salad \$4.00 per person



Build Your Own Bowl

Deconstructed Bowl for Buffet \$20.00 per person

Prices are per person with a 10 person minimum

MEDITERRANEAN

Bulgar Wheat, Baby Spinach, Chickpeas, Cucumber, Tomato, Green Bell Pepper, Red Onion, Kalamata Olives, Pepperoncini, Feta Cheese with Lemon & Oregano Vinaigrette

ASIAN INSPIRED

Yakisoba Noodles, Shredded Cabbage, Carrots, Mandarin Oranges, Edamame, Crunchy Wonton, Green Onion, Sesame Seeds, Roasted Peanuts with Peanut Sauce & Sesame Vinaigrette

SOUTHWEST

Red Mountain Blend, Red Bell Pepper, Roasted Corn, Tomato, Jalapeno, Black Beans, Roasted Sweet Potato, Avocado, Queso Fresco with Cilantro Lime Vinaigrette & Chipotle Ranch

ENHANCEMENTS

- Chicken \$3.00
- Shrimp \$3.50
- Salmon \$5.00
- Steak \$6.00



Hot Lunch and Dinner

Prices are per person with a 10 person minimum

Chophouse Style

CHOOSE YOUR PROTEIN AND SAUCE \$20.00 per person for protein, includes sauce

- Marinated Tri-Tip
- Airline Chicken Breast
- Salmon Filet
- Pork Loin
- Smoked or Glazed Tofu

Sauces: Provencal, Chipotle Raspberry Glaze, Creamy Mushroom Sauce, Au Jus, Creamy Horseradish

CHOOSE YOUR SIDES \$8.00 per person

- Whipped Mashed Potatoes
- Herb Couscous
- Rice Pilaf
- Mac n Cheese
- Roasted Mushrooms
- Roasted Broccoli & Cauliflower
- Green Beans
- Baked Potato Bar includes Sour Cream, Cheese, Bacon, Green Onions, Whipped Butter

* Chef attended hourly surcharge \$40.00 per hour



Desserts & Beverages

Price is per person with a 10 person minimum

Desserts

New York Style Cheesecake \$4.00
Rockslide Brownies \$4.00
Brown Butter Rice Crispy Treats \$4.00
Gourmet Cookies \$2.00
Lemon Custard \$6.00
Salted Caramel Italian Pudding \$6.00
Chocolate Mousse \$6.00

Beverages

Diet and Regular Sodas \$1.75
Apple Juice \$1.75
Orange Juice \$1.75
AHA Sparkling Water \$3.00
Vitamin Water \$3.00
Gold Peak Teas \$3.00
Zevia Teas \$3.00
Large Coffee \$25.00 per urn
Large Tea \$25.00 per urn



Additional Options

Prices are per person with a 10 person minimum

Bento Boxes - Served in plastic container

BREAKFAST Strawberry, Granola, Egg, Yogurt \$10.00 per person

PROMONTORY Crackers, Grapes, Dark Chocolate, Barely Buzzed Cheddar \$12.00 per person

PROTEIN Herb Chicken, Cottage Cheese, Garbanzo Beans, Tomato \$10.00 per person

MEDITERRANEAN Herb Chicken, Cucumber Salad, Hummus, Pita Bread \$10.00 per person

TUNA SALAD Red Grape, Pretzel Crisps, Baby Carrots, Tuna Salad \$10.00 per person

Platters

Cheeseboard w/ Crackers & Fruit \$25.00 (serves 10)

Cheese & Charcuterie Board w/ Fruit & Crackers \$35.00 (serves 10)

Crudit  Platter w/ Hummus & Crackers \$20.00 (serves 10)

Simple Snacks - Price is per person, 10 person minimum

Assorted Chips \$2.50

Hand Fruit \$1.00

Kind Granola Bars \$3.00

Nutrigrain Bars \$2.75

Chips and Pico De Gallo \$5.00

Dozen Cookies \$12.00

Seasonal Cut Fruit \$5.00

