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BREAKFAST



Pg. 4

LUNCH



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RECEPTIONS



Pg. 7-8

DINNER



Pg. 9

DESSERT

SONOMA GRILL

+ Wine Bar

Farm inspired dishes from the melting pot that is Northern California and the Sonoma County wine country. From dome oven pizzas to scratch made tacos to wild California Steelhead, we're sure to please every appetite.

SG + WINE BAR EVENTS

BREAKFAST BUFFETS

Minimums may apply

All prices are per person and are subject to a 21% service charge and 8.6% Utah state sales tax

Continental \$13

Assorted petite muffins with honey butter
Assorted European Danish
Fresh Croissants with whipped butter and strawberry preserves
Fresh-cut fruit medley
Greek yogurt parfait with honey toasted granola and fresh berries
Orange Juice & Apple Juice

Power Breakfast \$15

Breakfast skillet potatoes with chopped bacon and scrambled egg with cheese
Breakfast slider biscuits (1 per person)
Jumbo croissants with whipped butter and strawberry preserves
Fresh-cut fruit medley
Greek yogurt parfait with honey toasted granola and fresh berries
Orange Juice & Apple Juice

Hot Buffet \$17

American breakfast potatoes
Natural Applewood smoked bacon
Natural spiced sausage links
Utah all natural free-range scrambled brown eggs
French toast sticks with maple syrup
Fresh-cut fruit medley
Orange Juice & Apple Juice

ADD Our made to order Omelet Station for \$5 pp

The Wasatch Full Breakfast \$21

Smothered chorizo breakfast burritos
Buttermilk biscuits & sausage pan gravy
American breakfast potatoes
Natural Applewood smoked bacon
Utah all natural free-range scrambled brown eggs
Belgian waffles with berry compote and whipped cream
Fresh-cut fruit medley
Orange Juice & Apple Juice

ADD Our made to order Omelet Station for \$5 pp

ALA CARTE ITEMS

Chorizo Breakfast Burritos \$8 ea.

Natural pork chorizo made locally, chopped breakfast potatoes, scrambled eggs, Jack and cheddar cheese in a jumbo fresh flour tortilla with roasted tomato salsa and sour cream

The Breakfast Sandwich \$7 ea.

Natural Applewood smoked bacon, grilled uncured ham, scrambled egg, fried hashbrown patty and cheddar cheese on a butter grilled ciabatta – served with ketchup and hot sauce

Wood Fired Breakfast Pizza \$14 ea.

(feeds approx. 4 ppl each)

Scrambled egg, chopped bacon, crumbled sausage, Jack and cheddar cheese & hot sauce

Bakery Dozens \$39

Choose 1 per dozen ordered (feel free to mix & match dozens)

- Fresh jumbo muffin assortment with honey butter
- Assorted European Danish
- Fresh Jumbo Croissants with strawberry preserves
- Assorted savory & sweet bagels with plain cream cheese and veggie herb spread

Fresh-cut Fruit Medley w/ dip \$4pp

Cantaloupe, Honeydew, Pineapple, Grapes

Greek Yogurt Parfait \$5.25 pp

Vanilla Greek yogurt with honey toasted granola, fresh assorted berries

Coffee Service \$38 gal

Fresh bean grind provided by Star Mountain Roasters in Salt Lake City

Juice Service \$10 caraffe

Choose from Orange, Apple, Grapefruit, Tomato

PLATED & SERVED BREAKFASTS

Minimums may apply

*All prices are per person and are subject to a 21% service charge
and 8.6% Utah state sales tax*

All of our plated breakfasts are accompanied by a pre-set, Fresh-cut fruit medley cup, orange juice and buttery croissant with whipped butter and strawberry preserves

Buttermilk Biscuits and Sausage Gravy \$13

Scratch made biscuit atop American breakfast potatoes then smothered with home-made sausage pan gravy

Belgian Waffle \$14

Fresh made brown sugar and cinnamon kissed Belgian waffle with Oregon berry compote & fresh whipped cream

ADD 2 Strips of Natural Applewood Smoked Bacon for \$4

Classic \$12

American breakfast potatoes
Two strips of Natural Applewood smoked bacon
Two sausage links
Scrambled eggs

Frittata \$13

Fresh spinach, un-cured ham, roasted mushroom, Swiss cheese folded into farm fresh brown eggs and baked to fluffy perfection – finished with pesto parmesan sauce & American breakfast potatoes

Smothered Breakfast Burrito \$14

Natural pork chorizo made locally, chopped breakfast potatoes, scrambled eggs, Jack and cheddar cheese in a jumbo fresh flour tortilla with roasted tomato salsa and sour cream drizzle

Eggs (fried green tomato) Benedict \$15

American Breakfast Potatoes
Two poached eggs, grilled un-cured ham, crispy fried green tomato, rosemary kissed hollandaise

Steak & Eggs \$19

American Breakfast Potatoes
USDA Prime sliced shoulder steak with roasted red pepper hollandaise
Two scrambled eggs

PLATED & SERVED LUNCHES

*Room rental | Food & Beverage minimums may apply
All prices are per person and are subject to a 21% service charge
and 8.6% Utah state sales tax*

*Our plated and served lunches include chef's choice salad (pre-set), Sourdough roll
with honey butter, fresh lemonade, carrot cake (pre-set)*

Turkey Avocado Club \$16

Fresh roasted turkey, Applewood smoked bacon, Swiss cheese, avocado, Chimichurri aioli,
lettuce and tomato on a butter grilled ciabatta & Kettle chips

Creole Chicken \$18

Crispy sliced chicken breast with andoullie sausage and
creamy creole penne pasta with peppers and mushrooms

Korean BBQ Medallions \$21

Sliced steak medallions with Korean BBQ glaze, roasted garlic mashed potato,
roasted green beans with miso ginger sauce

Bacon Wrapped Steak Medallion & Chicken Picatta \$19

Our center cut shoulder steak wrapped with Applewood smoked bacon paired with our
parmesan crusted scaloppini of chicken with lemon caper cream sauce,
roasted red potatoes & roasted asparagus

Spinach & Parmesan Crusted Salmon \$19

Fresh salmon filet with our creamy parmesan spinach, roasted
red potatoes and lemon butter grilled asparagus

Steak Creole & BBQ Shrimp \$23

Zesty creole shoulder steak medallion paired with our BBQ bacon shrimp
and pineapple skewer with cheesy grits and citrus grilled zucchini ribbons

Lump Crab Cakes \$27

Maryland jumbo lump crab cakes with spicy tartar, roasted red potatoes and twice
cooked Brussel sprouts with bourbon bacon butter

Petite Filet Mignon \$32

Our most tender prime steak classically prepared with roasted garlic and white cheddar
mashed potato, fire roasted asparagus and peppercorn demi-glace

Hors de oeuvres (25 piece minimum)

HOT (priced each piece unless noted)

- Beer Battered Onion Rings \$34 (25 ppl)
- Potato, bacon, cheddar spring roll \$2
- Tony Chan's Sweet/Spicy Ribs \$3
- BBQ Pork Sliders with slaw \$2.25
- Tempura Artichoke Hearts \$45 (25 ppl)
- Lobster Mac Toast w/ spicy mayo \$3
- Steak Martini w/asparagus \$4
- Grilled cheese/Tomato Basil Soup Cups \$3
- Thai Chicken Satay \$2.75
- Curried Turkey Meatballs \$3 (2pcs pp)
- Buffalo Chicken Strips w/bleu cheese \$2
- Crab & Andouille Stuffed Mushrooms \$2.75
- Bacon wrapped chicken w/garlic jam \$2.75
- Steak Sliders w/ jalapeno aioli \$3.50
- Mini-Lobster Corndogs \$5
- Bourbon Peppercorn Meatballs \$3 (2pcs. pp)
- Hot Spinach artichoke dip w/chips \$65 (25ppl)
- Maryland Lump Crab Cakes \$100 (25 pcs.)

COLD (priced each piece unless noted)

- Ceviche Shots with chip \$2.40
- Ahi Tuna Potato Chip \$2.75
- Smoked Salmon Cucumber Cup \$2.50
- Spicy Steak Summer Roll \$3.25
- Poblano Chicken Micro Tostada \$2.25
- Jumbo Shrimp Cocktail Cup \$3.25
- Pesto turkey Pinwheel \$1.85
- Red Hummus/Portabello Pinwheel \$2
- Sliced Steak Canape w/ bleu cheese \$3.75
- Cucumber, Mint & Jalapeno Summer Roll \$3
- Mini Lobster Rolls \$3.50
- Chilled Oyster Shots \$3.75
- Pesto Goat Cheese/Tomato Bruschetta \$2.25
- Turkey Avocado Sliders w/chimichurri \$2.75
- Spicy pork wonton w/orange chili sauce \$2.50
- Chips, roasted salsa, guacamole \$25 (20ppl)
- Strawberry caprese skewer/balsamic honey \$3
- Creole shrimp/avocado on sourdough \$3.25

Chilled Trays & Displays

Vegetable Crudit  \$30 (25 ppl) \$48 (50 ppl) \$85 (100ppl)

Fresh celery sticks, carrot sticks, cucumber wheels, zucchini sticks, bell pepper, grape tomato, poached asparagus, mushroom quarters, radishes with roasted garlic Ranch dip and roasted red pepper hummus

Fruit Display \$45 (25 ppl) \$63 (50 ppl) \$120 (100ppl)

Example (based on seasonal availability): Sliced cantaloupe, sliced honeydew, sliced watermelon, sliced pineapple, strawberries, mango, blackberries, red grapes, vanilla bean Greek yogurt & honey dip

Artisan Cheese Display \$90 (25 ppl) \$175 (50 ppl) \$280 (100 ppl)

Example: Heber Valley aged white cheddar, Heber Valley pepperjack, Herbed goat cheese, Pt. Reyes Bleu cheese, Smoked Swiss, Almond crusted Brie with honey, dried fig, dried apricot, red grapes, crackers and toast points

Antipasto Display \$85 (25 ppl) \$165 (50 ppl) \$270 (100 ppl)

Hard salami, sopresseta, prosciutto, Asiago, roasted artichoke, balsamic roasted mushrooms, herb roasted onion, lemon grilled asparagus, caprese skewers, House flatbread

Jumbo Shrimp Cocktail \$150 (25 ppl) \$280 (50ppl) \$500 (100 ppl)

Giant black tiger shrimp, spicy cocktail sauce, lemon wedges and grilled lemon



APPETIZER PACKAGES

Take the headache out of planning by selecting one of our pre-packaged receptions to kick off your event or as entire event unto itself.

40 Person minimum :: Portion limits may apply

Classic Reception \$9pp 30min \$15 2 hrs

- ★ Fresh vegetable crudité with roasted red pepper hummus and garlic ranch dip
- ★ Roasted turkey and avocado sliders
- ★ Bourbon peppercorn meatballs
- ★ Ceviche Shots (Passed)

Full Reception \$15pp 30min \$23 2 hrs

- ★ Goat cheese heirloom tomato bruschetta (Passed)
- ★ Tony Chan’s spicy Asian ribs
- ★ Steak & jalapeno aioli sliders
- ★ Artisan Cheese Display
- ★ Antipasto Display
- ★ Mini-lobster rolls (Passed)

Elegant Reception \$31pp 2hrs

- ★ Jumbo Shrimp Cocktail Display
- ★ Artisan Cheese & Fruit Display with house made crackers and toast points
- ★ Heirloom tomato & Goat cheese bruschetta
- ★ Spicy bacon wrapped chicken with garlic jam
- ★ Smoked Salmon Cucumber Cups (passed)
- ★ Bourbon peppercorn meatballs
- ★ Live action station featuring event dedicated chef (selections supplied when booking)



How Much Will They Eat?

If your main event is a dinner and you are simply supplying some “bites” for a cocktail hour, plan on a variety of 3-4 selections at about 2 pieces per person.

For Appetizer ONLY receptions, up the variety to 5-7 selections and add 1-2 of our action stations and some desserts; Order enough for 4 pieces per person

PLATED & SERVED DINNERS

Minimums may apply

*All prices are per person and are subject to a 21% service charge
and 8.6% Utah state sales tax*

Each of our dinner plated & served dinners include soft drink, sourdough roll with honey butter

The Russian River \$27

House Salad

Local greens, grapes, candied pecan and goat cheese

Entrée Choices

Smoked Pork Belly with Poblano Grits

with citrus arugula & chipotle honey

Pasta Meliss

*crispy Southern style chicken breast atop Creole pasta with andoullie
sausage, peppers and mushrooms*

Dessert

Carrot Cake

The Forestville \$39

House Salad

Local greens, grapes, candied pecan and goat cheese

Entrée Choices

Spicy Glazed Steak Medallions

*Niman Ranch tenderloin steak broiled and glazed with a sweet chipotle glaze
served on poblano grits with roasted corn/arugula salad*

Artichoke Organic Chicken

Roasted artichoke feta crust, Toasted orzo pilaf, lemon grilled asparagus and basil butter

Eggplant Parmesan

Butternut squash and goat cheese ravioli with heirloom tomato, arugula, chardonnay cream

Dessert

House flan with Gran Marnier whipped cream and spiced berry sauce

The Sonoma \$59

Chopped Salad

Iceberg, romaine, bleu cheese, smoked bacon, bleu cheese, tomato, red onion, cucumber, cranberry, candied pecan, chopped egg, creamy garlic dressing

Entrée Choices

8oz. Filet Mignon

Parmesan peppercorn butter, horseradish roasted red potatoes, lemon grilled asparagus

Jumbo Shrimp Scampi

Toasted orzo pilaf and lemon grilled asparagus

Buratta Ravioli

Charred tomato, basil, arugula, pine nuts and black truffle oil

Dessert

Vanilla bean crème brulee with berries

The Napa Valley \$79

Strawberry Pecan Salad

Chopped strawberry, candied pecan, local greens, bleu cheese, black garlic vinaigrette

Entrée Choices

14oz. USDA Prime New York Strip

Parmesan peppercorn butter, horseradish roasted red potatoes, lemon grilled asparagus

Spicy Ahi Tuna

Wasabi potato chips, Asian long bean, crème fraiche, caviar, micro cilantro

Butternut Squash Ravioli

Butternut squash and goat cheese ravioli with heirloom tomato, arugula, chardonnay cream

Dessert

Vanilla bean crème brulee with berries

Sausalito \$99

Strawberry Pecan Salad

Chopped strawberry, candied pecan, local greens, bleu cheese, black garlic vinaigrette

Entrée Choices

18oz. USDA Prime Dry Aged "Cowboy" Bone-in Ribeye

Parmesan peppercorn butter, horseradish roasted red potatoes, lemon grilled asparagus

7oz. Petite Filet Mignon & 10oz. Lobster

Parmesan peppercorn butter, horseradish roasted red potatoes, lemon grilled asparagus

Butternut Squash Ravioli

Butternut squash and goat cheese ravioli with heirloom tomato, arugula, chardonnay cream

Dessert

Vanilla bean crème brulee with berries

Desserts

Manhattan Cheesecake

Raspberry, Mixed berry, Strawberry, Caramel

Double Chocolate Torte

With crème anglaise, fresh raspberry

New Orleans Style Bread Pudding

Bourbon butter sauce, caramel

Key Lime Pie

Tangy and creamy with graham cracker crust

Carrot Cake

Giant, moist, cream cheese frosting

Vanilla Bean Crème Brulee

Classic custard dessert with a torched candy shell and berries

Assorted Gourmet Cookies \$30 dozen

Rocky Road with white chocolate

Double chocolate chip & toffee

White chocolate Macadamia Nut

Snickerdoodle

Oatmeal Raisin

Double Fudge Brownies \$30 dozen

French Macaroons \$33 dozen

Hazelnut

Lemon

Pistachio

Berry

Coconut

Chocolate

Mini Cheesecakes \$39 dozen

Strawberry

Café Mocha

Amaretto almond

Lemon

White chocolate drizzle

Plain