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**BREAKFAST**



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**LUNCH**



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**RECEPTIONS**



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**DINNER**

# CHRISTOPHER'S PRIME EVENTS



## BREAKFAST BUFFETS

*Minimums may apply*

*All prices are per person and are subject to a 21% service charge and 8.75% Utah state sales tax*

### Continental \$16

- Assorted muffins with honey butter
- Assorted European Danish
- Fresh-cut fruit medley
- Greek yogurt parfait with honey toasted granola and fresh berries
- Fresh Orange Juice

### Hot Buffet \$21

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

**ADD** Our made to order Omelet Station for \$10 pp

## ALA CARTE ITEMS

### Chorizo Breakfast Burritos \$11 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 \$12 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

### 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 \$5pp

**(20 person minimum)**

Cantaloupe, Honeydew, Pineapple, Grapes

### Greek Yogurt Parfait \$7.25 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 \$13 carafe

Choose from Orange, Apple, Grapefruit, Tomato



## LUNCH BUFFETS

*Room rental | 30 Person minimum*

*All prices are per person and are subject to a 21% service charge  
and 8.75% Utah state sales tax*

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*Each of our luncheon buffets includes fresh lemonade, Fresh-cut fruit, Cookies/brownies, Chef's daily salad*

### **Boxed Lunch \$14** (10 box minimum)

Choose from:

Turkey avocado club :: Steak Caprese Sandwich :: Grilled Portabella wrap :: BBQ Chicken & Havarti  
*Includes fresh-cut fruit, cookie/brownie, Chef's fresh salad*

### **Potato Bar \$17**

Sea Salt Rubbed Baked Potatoes  
Vegetarian black bean chili  
Spicy BBQ slow roasted pork shoulder  
Fire roasted root vegetable medley  
Jack/cheddar cheese blend  
Butter, sour cream and chives  
Chopped bacon

### **Mexican Steak House \$21**

8oz. grilled Prime Steak, rice and black bean burritos  
BYO Poblano roasted chicken tacos  
Cheese enchiladas  
Spanish style toasted cumin rice

### **Kabobs \$24**

Marinated USDA Prime steak kabobs with onions and bell pepper  
Spicy plum glazed chicken kabobs with bell pepper and pineapple  
Garlic, dill and roasted red pepper rice pilaf

### **The BBQ \$26**

Trio of BBQ Baby Back Ribs  
Balsamic, marmalade and brown sugar roasted ¼ chicken  
Twice cooked Greek potatoes with parmesan  
Honey and chili rubbed street corn

### **The Grill \$34**

4oz. Spinach and Parmesan Stuffed Steak Tenderloin with Garlic Peppercorn Sauce  
4-5oz. Petite Creole chicken on house "dirty rice"  
Herb roasted red potatoes  
Fire roasted vegetable medley



## PLATED & SERVED LUNCHES

*Room rental | Food & Beverage minimums may apply  
All prices are per person and are subject to a 21% service charge  
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*Our plated and served lunches include chef's choice salad, Sourdough roll with honey butter, fresh lemonade*

### **Chicken Teriyaki \$16**

Marinated and teriyaki kissed chicken breast with whipped potato and chef's vegetable

### **Korean BBQ Medallions \$22**

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

### **Bacon Wrapped Steak Medallion & Chicken Picatta \$29**

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

### **Spinach & Parmesan Crusted Salmon \$25**

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

### **Steak Creole & BBQ Shrimp \$27**

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

### **Lump Crab Cakes \$32**

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

### **Petite Filet Mignon \$51**

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



## Hors de oeuvres (25 piece minimum)

### **HOT** (priced each piece unless noted)

- Tony Chan's Sweet/Spicy Ribs \$5
- BBQ Pork Sliders with slaw \$4.75
- Steak Martini w/asparagus \$6.50
- Grilled cheese/Tomato Basil Soup Cups \$4.55
- Thai Chicken Satay \$3.95
- Crab & Andouille Stuffed Mushrooms \$3.75
- Steak Sliders w/ jalapeno aioli \$5.50
- Bourbon Peppercorn Meatballs \$3.95 (2pcs. pp)
- Hot Spinach artichoke dip w/chips \$75 (25ppl)

### **COLD** (priced each piece unless noted)

- Jumbo Shrimp Cocktail Cup \$5.95
- Tomato Bruschetta \$3.25
- Chips, roasted salsa, guacamole \$25 (20ppl)
- Strawberry caprese skewer \$3.85
- Creole shrimp salad/avocado on sourdough \$5.25

## Chilled Trays & Displays

Vegetable Crudité \$50 (25 ppl)    \$90 (50 ppl)    \$170 (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 \$55 (25 ppl)    \$95 (50 ppl)    \$175 (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 \$130 (25 ppl)    \$225 (50 ppl)    \$400 (100 ppl)

*Example: Heber Valley aged white cheddar, Heber Valley pepper jack, 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 \$135 (25 ppl)    \$230 (50 ppl)    \$405 (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 \$135 (25 pcs)    \$260 (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 \$12pp 30min (ADD ON ONLY) \$22 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)

### Elegant Reception \$55pp 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



## DINNER BUFFETS

*Room rental | Food & Beverage minimums may apply  
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*Each of our dinner buffets includes fresh lemonade, sourdough roll with honey butter*

### **Classic + Steak \$47**

Potato crusted chicken picatta  
Sliced shoulder steak with sautéed mushrooms  
Horseradish roasted potatoes  
Sautéed green beans with toasted almonds  
Seasonal Fresh Salad  
Pre-set double chocolate torte with raspberry

### **Steak House \$52**

6oz. Bacon wrapped petite tenderloin steak with peppercorn sauce  
Parmesan and roasted garlic mashed potato  
Herb & lemon roasted asparagus  
Pasta Pomodoro with fresh parmesan  
Seasonal Fresh Salad  
Pre-set vanilla bean crème brulee

### **Surf & Turf \$68**

6oz. Bacon wrapped petite tenderloin steak with peppercorn sauce  
Trio of Baked Creole shrimp  
Parmesan and roasted garlic mashed potato  
Herb & lemon roasted asparagus  
Pasta Pomodoro with fresh parmesan  
Seasonal Fresh Salad  
Pre-set vanilla bean crème brulee

### **Signature Prime \$82**

Chef carved slow roasted prime rib au jus with horseradish cream  
Trio of Shrimp scampi with heirloom tomato  
Roasted red pepper pesto and feta dressed penne pasta  
Horseradish roasted potatoes  
Herb & lemon roasted asparagus  
Seasonal Fresh Salad  
Pre-set vanilla bean crème brulee



## PLATED & SERVED DINNERS

*Minimums may apply*

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*Each of our dinner plated & served dinners include lemonade, sourdough roll with honey butter*

### **The Salt Lake \$49**

#### **Fresh Seasonal Salad**

#### **Entrée Choices**

#### **Bacon Wrapped Tenderloin Medallions**

*Twin 5oz. medallions with whipped potatoes, lemon grilled asparagus and bourbon peppercorn sauce*

#### **Chicken with Plum Sauce**

*Whipped potato, lemon roasted asparagus*

#### **Dessert**

*Chef's fresh dessert selection*

### **The Wasatch \$69**

#### **Fresh Seasonal Salad**

#### **Entrée Choices**

#### **12oz USDA Prime Sirloin Oscar**

*Our natural prime sirloin topped with a crab cake, asparagus and béarnaise sauce – served with parmesan and roasted garlic mashed potato*

#### **Garlic Shrimp Scampi**

*Roasted tomato, chardonnay butter, parmesan whipped potato and roasted asparagus*

#### **Buratta Ravioli**

*Heirloom tomato, arugula, basil, toasted pine nuts, truffle oil and fresh parmesan*

#### **Dessert**

*Chef's fresh dessert selection*



### **The Uintah \$79**

#### **Fresh Seasonal Salad**

#### **Entrée Choices**

8oz. Filet Mignon

*Parmesan peppercorn butter, parmesan whipped potatoes, lemon grilled asparagus*

Parmesan Crusted Halibut

*Parmesan and panko crust, bacon kissed Brussel sprouts, and parmesan & roasted garlic mashed potato – with red pepper pesto aioli*

Buratta Ravioli

*with heirloom tomato, arugula, truffle oil and fresh parmesan*

#### **Dessert**

Vanilla bean crème brulee with berries

### **The Park City \$99**

#### **Fresh Seasonal Salad**

#### **Entrée Choices**

16oz. USDA Prime New York Strip

*Parmesan peppercorn butter, parmesan whipped potatoes, lemon grilled asparagus*

Mixed Grill

*Pan seared halibut with jumbo shrimp scampi, whipped potato, lemon grilled asparagus*

Buratta Ravioli

*with heirloom tomato, arugula, truffle oil and fresh parmesan*

#### **Dessert**

Vanilla bean crème brulee with berries

### **Main Street \$129**

#### **Fresh Seasonal Salad**

#### **Entrée Choices**

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

*Parmesan peppercorn butter, parmesan whipped potatoes, lemon grilled asparagus*

8oz. Petite Filet Mignon & 10oz. Lobster

*Parmesan whipped potato, lemon grilled asparagus*

Buratta Ravioli

*with heirloom tomato, arugula, truffle oil and fresh parmesan*

#### **Dessert**

Vanilla bean crème brulee with berries