

MARVELLOUS

— catering —

BUFFET DINNER MENU 2025

Prices listed are based on a **MINIMUM GROUP OF 40**

Per person price will increase by 20% - 30% for groups of 20 - 39.

Prices reflect food and high quality plastic disposables only.

Additional fees apply and are applicable to all events.

Specialty Diets we can accommodate are: Gluten Free, Dairy Free, Vegan, Vegetarian, Nut Free.

There is a \$100.00 Kitchen Fee for each type of specialty meal requested.

*Indicates a *Gluten Free Item*

Entree prices include **one** entree, two hot side dishes, salad, bread, dessert, beverage, and high quality plastic disposables.

A second **Entree** may be added for an additional fee and both entrees will be charged at 75% of your group (does not include additional sides).

— BEEF ENTREES —

Smoked Beef Brisket* \$23.95

Served with our House-made BBQ Sauce*, Cheesy Mashed Potatoes* or Dutch-oven Potatoes*, Buttered Sweet Corn* or Traditional Vegetable Medley*.

New York Strip Roast* \$31.95

Roasted to perfection and served with Mashed Potatoes*, Mushroom Gravy, and Traditional Vegetable Medley*.

(Substitute Au Gratin Potatoes for \$2.00 per person)

Roast Prime Rib* \$35.95

Whole Roast carved at the buffet. Served with a Brandied Mushroom Sauce*, Roasted Rosemary Potatoes* or Mashed Potatoes*, and Green Bean Vegetable Medley*.

Roast Tenderloin* \$41.95

Whole Roast carved at the buffet. Served with a Brandied Mushroom Sauce*, Garlic Mashed Potatoes*, Sautéed Green Beans* or Green Bean Vegetable Medley*.

French Pot Roast \$25.75

Beef Medallions and Carrots braised in Wine Sauce until tender, served with Mashed Potatoes*, and Sautéed Green Beans*.

Classic Pot Roast* \$21.95

Beef slow-roasted with Carrots and Onions. Served with Mashed Potatoes*, Beef Gravy, and Green Bean Vegetable Medley*.

— PORK ENTREES —

Classic Pork Pot Roast* \$17.05

Slow roasted Pork with Carrots and Onions. Served with Pork Gravy, Mashed Potatoes* and Buttered Sweet Corn*.

Pork Tenderloin* \$18.85

Roasted to perfection. Served with Mushroom Gravy, Mashed Potatoes*, and Traditional Vegetable Medley*.

(Substitute Pomegranate Sauce for \$2.00 per person)

CHICKEN ENTREES

Creamy Lemon Chicken \$20.95

Chicken Breast lightly breaded and pan-seared. Served with a Creamy Lemon Gravy*, Roasted Rosemary Potatoes* or Rice Pilaf*, and Sautéed Green Beans*.

Grilled Chicken Breasts* \$20.50

Chicken Breast marinated in Fresh Lime Juice and grilled to perfection. Served with Mango Salsa*, Rice Pilaf*, and Sautéed Green Beans*.

Tuscan Chicken* \$23.05

Pan-seared Chicken Breast in a Creamy Sun-dried Tomato Sauce*. Served with Roasted Rosemary Potatoes* and Sautéed Green Beans*.

Chicken Cordon Bleu* \$23.00

House-made with classic ingredients: Chicken, Ham, and Swiss Cheese. Bacon wrapped, and pan-seared, served with Creamy Lemon Sauce*, Rice Pilaf* or Garlic Mashed Potatoes*, and Traditional Vegetable Medley*.

Pomegranate Chicken \$23.05

Grilled Chicken Breast with Pomegranate Balsamic Sauce, Caramelized Onions, and Bacon. Served with Rice Pilaf* or Mashed Potatoes*, and Green Bean Vegetable Medley*.

Country Chicken \$19.90

Chicken Breasts lightly breaded and pan-seared. Served with a Creamy Country Gravy, Mashed Potatoes*, and Traditional Vegetable Medley*.

Molly's French Chicken* \$23.95

Chicken Breast and Carrots braised in a White Wine and Cream Sauce. Served with Mashed Potatoes*, and Sautéed Green Beans*.

Chicken Marvella* \$21.95

A Savory Sweet Mediterranean Chicken with Olives, Served with your choice of Mashed Potatoes* and Country Gravy or Roasted Rosemary Potatoes*, and Sautéed Green Beans*.

TURKEY OR SEAFOOD ENTREES

Roasted Turkey Breast* \$21.65

Roasted Turkey Breast accompanied with our Turkey Gravy, and Apple Cranberry Chutney, Marvellous Mashed Potatoes*, and Glazed Carrots*.

Salmon* \$30.95

Pan-seared Salmon with choice of Cucumber Dill Sauce* or Mango Salsa*. Served with Rice Pilaf*, or Roasted Rosemary Potatoes*, and Green Bean Vegetable Medley*.

Cod* \$23.95

Pan-seared Cod with choice of Cucumber Dill Sauce* or Mango Salsa*, Served with Rice Pilaf*, or Roasted Rosemary Potatoes*, and Traditional Vegetable Medley*.

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BUFFET DINNER MENU

PASTA ENTREES

Sun-Dried Tomato Penne Pasta

\$17.80

Penne Pasta and a Creamy Sun-dried Tomato Sauce with Italian Sausage, Chicken, and Parmesan Cheese. Served with Sautéed Green Beans*.

Tequila Lime Chicken with Tortellini

\$21.55

Chicken Breast & Multi-Colored Bell Peppers in a Creamy Tequila Lime Sauce with Tortellini Pasta. Served with Sautéed Green Beans or Traditional Vegetable Medley.

Salmon Alfredo

\$21.55

Poached Salmon, Penne Pasta, and Peas in a Parmesan Cream Sauce, Served with Asparagus Spears* or Sautéed Green Beans*.

Pasta Buffet

\$20.95

Penne Pasta & Bowtie Pasta with two sauces, served with Sautéed Green Beans* or Traditional Vegetable Medley*.

Sauce options:

Chicken Alfredo, Beef Bolognese*, or Marinara*.

SALADS

Choice of One

Spinach Salad*

Fresh Spinach and Romaine tossed with Sugared Almonds, Mozzarella Cheese, Strawberries, Mandarin Oranges, Dried Cranberries, and our house-made Strawberry Vinaigrette Dressing.

Garden Salad

Spring Mix and Romaine, tossed with Grape Tomatoes, Cucumbers, Matchstick Carrots, Red Cabbage, and Croutons.

Served with House-made Ranch, and White Balsamic Vinaigrette Dressings (on the side).

Classic Caesar Salad

Fresh Romaine tossed with a Shaved Three Cheese Blend, Grape Tomatoes, House-made Croutons and Caesar Dressing.

Pear Gorgonzola Salad*

Spring Mix and Romaine tossed with Sugared Pecans, Dried Cranberries, Red Grapes, Fresh Pears, Bleu Cheese, and White Balsamic Vinaigrette.

California Citrus Salad*

Spring Mix and Romaine tossed with Mandarin Oranges, Dried Cranberries, Green Apples, Avocados, Bleu Cheese, Sugared Pecans, and Citrus Dressing.

Antipasto Salad

Spring Mix and Romaine tossed with Garbanzo Beans, Salami, Croutons, Carrots, Pepperoncini, Grape Tomatoes, Parmesan Cheese, Black Olives, and served with our House-made Creamy Italian Dressing.

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BREAD SELECTIONS

Choice of one

(Butter included)

Sliced Artisan Breads (Wheat and White)
Assorted Artisan Rolls
White Homestyle Dinner Rolls
OR Upgrade to
Shirley's Dinner Rolls (Add \$0.98 per person)

BEVERAGES

Lemonade and Ice Water

(Included in pricing)

OR Upgrade to

Fresh Strawberry or Raspberry Lemonade (Add \$.65 per person)

White Grape Spritzer (Add \$1.00 per person)

DESSERT SELECTIONS

One choice per 50 guests

(Maximum 2 choices)

Pumpkin Crumble with Fresh Cream

Fruit Crisp with Fresh Cream
(Apple or Apple/Raspberry)

Fruit Cobbler with Fresh Cream
(Peach/Raspberry or Peach/Blueberry)

Chocolate Caramel Cake

Molly's Carrot Cake

Lemon Cream Cake

Molly's Chocolate Cream Cheese Cake

Funfetti with Vanilla Frosting

Additional Dessert Options

Strawberry Shortcake (March-Sept)

(Add \$1.10 per person)

Mini Dessert Trio

(add \$4.75 per person)

White Chocolate Raspberry Bread Pudding

(add \$3.75 per person)

Citrus Pound Cake with Fresh Berries

(add \$3.00 per person)

China and linen rentals may be available. (Approval is mandatory by Marvellous Catering upon initial proposal.)

Additional fees apply to all events.

8.45% Utah Prepared Food Tax applies to all catered events.

Prices are subject to change without notice.

We accept all major credit cards except AMEX.

Please email info@marvellouscatering.com to request a detailed quote.