

**MARVELLOUS**  
catering

**BUFFET DINNER MENU WITH  
PREMIUM PLASTIC DISPOSABLES 2026**

Prices listed are based on a MINIMUM GROUP OF 40

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

**If you choose to have China Place Settings at your event there will be a \$9.00 surcharge per person added to the invoice.**

Additional fees apply and are applicable to all events.

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\* \$24.95**

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\* \$42.95**

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

**Roast Tenderloin\* \$48.95**

Whole Roast carved at the buffet. Served with a Brandied Mushroom Sauce\*, Garlic Mashed Potatoes\*, and 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\* \$22.95**

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 or Mango Salsa for \$2.00 per person)

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## BUFFET DINNER MENU

### 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 Marvella\*** \$24.05

A Savory Sweet Mediterranean Chicken with Olives, and served with your choice of Garlic Mashed Potatoes\* or Roasted Rosemary Potatoes\*, and Sautéed Green Beans\*.

#### **Pomegranate Chicken** \$23.05

Grilled Chicken Breast in a 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\*** \$24.95

Chicken Breast and Carrots braised in a White Wine and Cream Sauce. Served with Mashed 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 your choice of 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 your choice of 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\*.

**Salmon Alfredo**

**\$21.55**

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

**Pasta Buffet**

**\$21.95**

Penne & Fettuccini Pasta and your choice of two sauces, served with your choice of 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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## BUFFET DINNER MENU

### BREAD SELECTIONS

Choice of one  
**(Butter included)**

- Sliced Artisan Breads (Wheat and White)
- Assorted Artisan Rolls
- White Homestyle Dinner Rolls
- Shirley's Dinner Rolls

### 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

Chocolate Caramel Cake

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

Molly's Carrot Cake

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

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)

Add Vanilla Ice Cream to any dessert  
(add \$2.50 per person)

*Buffet & Guest Linen rentals available for an additional \$19.00 each.  
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*

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](mailto:info@marvellouscatering.com) or call 801-374-0879 to request a detailed quote.