

# MARVELLOUS

— catering —

## BUFFET DINNER MENU

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

and include high quality plastic disposables. Per person price will increase for groups below 40. Prices reflect food and disposables only. Please inquire about our staffing charges applicable to all events. Please call for pickup and delivery menus 801-374-0879

*\*Gluten Free Item*

(Updated 5/2022)

### ENTREES

Entree prices include **one** entree, two hot side dishes, salad, bread, dessert, drink, and clear plastic disposables

### BEEF ENTREES

#### Beef Brisket\* **\$22.80**

24 hr. Smoked Beef Brisket 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\* **\$25.85**

Roasted to perfection and served with mushroom gravy on the side, Au Gratin Potatoes, or Mashed Potatoes and Traditional Vegetable Medley.

#### Roast Prime Rib\* **\$32.95**

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\* **\$34.95**

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 **\$24.55**

Beef medallions and carrots braised in wine sauce until tender, Served with Mashed Potatoes, and Sautéed Green Beans.

#### Classic Pot Roast **\$22.35**

Beef slow roasted with carrots and onions. Served with Mashed Potatoes, made-from-scratch beef gravy, and Green Bean Vegetable Medley.

### TURKEY OR SEAFOOD ENTREES

#### Roasted Turkey Breast\* **\$21.59**

Roasted turkey breast accompanied with our turkey gravy, Marvellous Mashed Potatoes, and Glazed Carrots. .

#### Salmon\* **\$29.50**

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.

— CHICKEN ENTREES —

**Creamy Lemon Chicken \$19.95**

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\* \$19.50**

Chicken breast marinated in fresh lime juice and grilled to perfection, Served with Mango Salsa, Rice Pilaf, and Sautéed Green Beans.

**Piccata Chicken \$21.50**

Chicken breasts lightly breaded and pan-seared. Served with a butter lemon caper sauce, Roasted Rosemary Potatoes, and Asparagus Spears

**Tuscan Chicken \$20.50**

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

**Pomegranate Chicken \$21.95**

Grilled chicken breasts with pomegranate balsamic sauce, caramelized onions, and bacon, with Rice Pilaf or Mashed Potatoes, and Green Bean Vegetable Medley

**Country Chicken \$18.95**

Chicken breasts lightly breaded and pan-seared. Served with a creamy country gravy, Mashed Potatoes, and Traditional Vegetable Medley.

**Molly's French Chicken\* \$21.95**

Chicken breasts braised in white wine and cream sauce with carrots, Mashed Potatoes, and Sautéed Green Beans

**Chicken Cordon Bleu \$21.90**

House-made with classic ingredients: chicken, ham, and Swiss cheese. Bacon wrapped, and pan-seared and served with creamy lemon gravy, Rice Pilaf or Garlic Mashed Potatoes, and Traditional Vegetable Medley

— PORK ENTREES —

**Classic Pork Pot Roast \$16.25**

Slow roasted pork with carrots and onions. Served with made-from-scratch pork gravy, Mashed Potatoes and Buttered Sweet Corn.

**Pork Tenderloin\* \$17.95**

Roasted to perfection. Served with your choice of mushroom gravy or Pomegranate Sauce, Mashed Potatoes, and Traditional Vegetable Medley

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## BUFFET DINNER MENU

(CONTINUED 3 OF 4)

### PASTA ENTREES

#### Sun-Dried Tomato Penne Pasta **\$16.95**

Penne pasta and a creamy sun-dried tomato sauce with Italian sausage, chicken, and Parmesan cheese, and Sautéed Green Beans.

#### Pasta Buffet **\$19.95**

Includes two pasta sauces with penne pasta and Bowtie Pasta, *Sauce options:* chicken alfredo, beef bolognese\*, or marinara\*, and Green Bean or Traditional Vegetable Medley.

#### Salmon Alfredo **\$20.50**

Poached salmon, penne pasta, and peas in a Parmesan cream sauce, Served with Asparagus Spears or Sautéed Green Beans.

### 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\*

Fresh spinach and romaine, tossed with grape tomatoes, cucumbers, matchstick carrots, and red cabbage. Served with house-made Ranch, and white balsamic vinaigrette dressings (on the side).

#### Classic Caesar Salad

Fresh romaine tossed with a shaved 3 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 dressing.

#### California Citrus Salad\* (add \$.55)

Spring mix and romaine tossed with mandarin oranges, dried cranberries, green apples, avocados, bleu cheese, sugared pecans, and citrus dressing.

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## BUFFET DINNER MENU

(CONTINUED 4 OF 4)

### BREAD SELECTIONS

Choice of one

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

*(Butter included)*

### BEVERAGES

Lemonade and Ice Water

*(Included in pricing)*

OR upgrade to

Fresh Strawberry or Raspberry Lemonade

(add \$ .60)

### DESSERT SELECTIONS

One choice per forty people

- Chocolate Caramel Cake
  - Molly's Carrot Cake
  - Lemon Cream Cake
- Molly's Chocolate Cream Cheese Cake
  - Funfetti with Vanilla Frosting
- Pumpkin Crumble with Fresh Cream
  - Fruit Crisp with Fresh Cream  
(Apple, Apple/Raspberry)
  - Fruit Cobbler with Fresh Cream  
(Peach/Raspberry, Peach/Blueberry)

### Additional Dessert Options

- Mini Dessert Trio (add \$3.30)
- Citrus Pound Cake with Fresh Berries  
(add \$3.30)
- Strawberry Shortcake (March-Sept)  
(Add \$1.10)
- White Chocolate Bread Pudding  
(add \$1.10)

*\*Gluten Free Item*

*China and linens are available upon request for an additional fee.*

8.25% 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 call for a detailed quote. 801-374-0879  
or email [info@marvellouscatering.com](mailto:info@marvellouscatering.com)