



Lake Powell
RESORTS & MARINAS
★ ARAMARK

Catering Menu 2013

Breakfast

CONTINENTAL BREAKFAST BUFFET

House Baked Breakfast Pastries
Seasonal Fresh Fruit Platter
Fresh Orange Juice
Fresh Brewed Starbucks Coffee; Regular and Decaffeinated
Assorted Teas
\$11

RED ROCK BREAKFAST BUFFET

Seasonal Fresh Fruit Platter
Scrambled Eggs
Bacon and Sausage
Entrada Breakfast Potatoes
Pancakes **or** French Toast
Vanilla Bean Oatmeal with Raisins, Brown Sugar and Milk
Fresh Orange Juice
Fresh Brewed Starbucks Coffee; Regular and Decaffeinated
Assorted Teas
\$21

EXECUTIVE BREAKFAST BUFFET

Seasonal Fresh Fruit Platter
Assorted Breads to Include White, Wheat, Sourdough, English Muffin, and Bagels
Smoked Salmon Platter with Traditional Condiments
Chef Attended Omelet Station
Classic Eggs Benedicts
Entrada Breakfast Potatoes
Choice of 2: Bacon, Sausage, Ham or Chicken Apple Sausage
Fresh Orange Juice
Fresh Brewed Starbucks Coffee; Regular and Decaffeinated
Assorted Teas
\$29

Prices do not include: 4.5% CSA, 7% UPT, 6.725% Arizona State Sales Tax and 18% Gratuity

Lunch

Luncheon Buffet

Minimum of 25 Guests, Includes Water and Ice Tea

AMERICAN DELI

Mixed Baby Greens Salad with Balsamic Vinaigrette and Ranch Dressing
Potato Salad, Kettle Chips
Sliced Turkey, Cured Ham, Roast Beef
Sliced Cheddar, Provolone, and Swiss
Tomatoes, Red Onions, Dill Pickles, Leaf Lettuce, Assorted Breads, Mayonnaise, Mustard
Freshly Baked Cookies **or** Ghirardelli Triple Chocolate Brownies
\$21

ITALIAN DELI

Baby Spinach, Grape Tomatoes, Roasted Artichoke Hearts, Lemon & Olive Oil Vinaigrette
Penne Pasta Salad with Olives, Dried Tomatoes, Basil
Caprese Salad, Basil, Extra Virgin Olive Oil and Balsamic Reduction
Rosemary Roasted Fresh Turkey Breast, Genoa Salami, Prosciutto
Fontina, Provolone, Pesto Aioli, Garlic Aioli, Ciabatta Rolls
Italian Wedding Cookies
\$26

HEALTHY WRAP

Mixed Baby Greens Tossed with Fresh Lemon, Olive Oil, Sea Salt
Southwest Chicken Salad & Albacore Tuna Salad
Sliced Tomatoes, Sweet Onions, Shredded Lettuce
Jack and Cheddar Cheese Blend
Whole Wheat Tortillas, Pita Bread
Sun Chips, Whole Fruit & Granola Bars
\$22

SOUTH OF THE BORDER

Romaine, Garlic-Lime Dressing, Shaved Red Onion, Queso Fresco, Cumin Dusted Tortilla Strips
& Corn
Chipotle-Pineapple Grilled Chicken, Marinated Grilled Flank Steak
Stacked Vegetarian Enchiladas
Stewed Pinto Beans
Warmed Flour and Corn Tortillas
Pico de Gallo, Onions, Limes, Guacamole, Queso Fresco, Sour Cream
Cinnamon Churros
\$24

ALL AMERICAN

Mixed Greens with Balsamic Vinaigrette and Ranch
Cole Slaw & Potato Salad
Nathan's Hotdogs & Charbroiled Angus Burgers
Sliced Cheddar, Provolone, and Swiss
Tomatoes, Red Onions, Dill Pickles, Leaf Lettuce, Buns, Potato Chips
Freshly Baked Otis Spunkmeyer Cookies **or** Ghirardelli Triple Chocolate Brownies
\$21

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Plated Luncheons

Includes Water and Ice Tea
Includes Fresh Baked Bread and Butter

ENTREE Choose One

Herb Grilled Chicken
Roasted Potatoes, Broccolini, Caramelized Shallot and Thyme Jus
\$19

Sautéed Gulf Prawns & Penne Pasta
Herb Tomato Sauce, Extra Virgin Olive Oil, Lemon, Fresh Grated Parmesan
\$21

Eggplant Roulade
Grilled Eggplant, Roasted Vegetable and Lemon Ricotta Stuffing, Tomato Coulis, Parmesan
Cheese, Basil Oil
\$18

Wahweap Caesar Salad
Hearts of romaine, parmesan, rustic croutons, roasted tomatoes, chipotle caesar dressing
\$11
With salmon \$16 with chicken \$14

Southwest Iceberg Wedge
Tequila lime roasted chicken, bacon, tomato, egg, avocado, charred corn, cilantro lime ranch
\$9

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Break Outs

MARKET FRESH

Whole Fruit
Individual Yogurt
Granola Bars
\$6

THE SWEET AND SALTY

Pretzels and Popcorn
Assorted Candy Bars and Candies
\$7

SWEET TOOTH

Chocolate Chip Cookies and Brownies
Assorted Candy Bars and Candies
\$9

Break Out Add On

Gatorades	\$4.00
Starbucks Coffee; Regular and Decaffeinated	\$4.00
Assorted Hot Teas	\$2.00
Bottled Water	\$2.00
Individual Milks	\$1.50
Assorted Bottled Soda	\$4.00

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Dinner

Plated Dinners

Includes Water and Ice Tea
Includes Freshly Baked Bread and Butter

SALADS

Choose One

Mixed Greens with Tomatoes, Shaved Onion, Shredded Carrot, Cucumbers and Croutons

Or

Caesar Salad with Parmesan Cheese, Croutons and Shaved Onions

Upgrade to...

Add \$2.50

Strawberry Salad

Blue Cheese, Shaved Almonds, Strawberries and Blue Cheese Crumbles with Fat Free Raspberry Vinaigrette

Or

Spinach Salad

Fresh Baby Spinach, Candied Walnuts, Gorgonzola Cheese, Apples, Shaved Onions and Balsamic Vinaigrette

ENTREES

Pepper Crusted Angus Flat Iron Steak

Merlot Braised Onions, Blue Cheese-Bacon Potato Gratin, Broccolini

\$24

Pesto Crusted Halibut

Grilled Eggplant, Roasted Herbed Cherry Tomatoes, Soft Polenta,

Lemon Basil Buerre Blanc

\$31

Grilled Salmon

Yukon Gold Mashed Potatoes, Cherry BBQ Sauce, Herb Aioli and Haricot Verts

\$23

Herb Crusted Pork Loin Medallions

Roast Fingerling Potatoes, Baby Carrots, Tart Dried Cherry Sauce

\$24

Grilled Lemon Oregano Chicken Breast

Crispy Skin, Roasted Yukon Potatoes, Sweet Shallot Reduction, Asparagus, Fried Onion Straws

\$22

Pan Seared Filet Mignon

Bacon Wrapped, Loaded Mashed Potatoes, Baby Carrots, Red Wine Demi Glace

\$31

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Eggplant Roulade
Grilled Eggplant, Roasted Vegetable and Lemon Ricotta Stuffing, Tomato Coulis, Parmesan
Cheese, Basil Oil
\$18

Surf and Turf
5 oz. Pan Seared Filet, Red Wine Demi and Shrimp Scampi
Mashed Potatoes, Grilled Asparagus
\$36

Plated Dessert Options

Please Choose One
New York Cheesecake, Mixed Berry Coulis
Lemon Mousse Napoleon, Crisp Phyllo Dough, Fresh Berries, Raspberry Coulis
Tiramisu, Mocha Crème Anglaise
Chocolate Molten Cake, Chantilly Cream
\$6

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Build a Dinner Buffet

Includes Water and Ice Tea

Includes Freshly Baked Bread and Butter

Choose Two Entrée Selections from a Category, One Salad, Two Sides and One Dessert

ENTREES

Choice of Three Entrees-Additional \$4.00 Per Person

Choice of Four Entrees-Additional \$6.00 Per Person

KOKOPELLI

Sautéed Chicken, Lemon Caper Sauce

Roasted Petit Tender of Beef, Red Wine-Shallot Jus

Blackened Chicken Breast, Andouille Gravy

Chive Crusted Tilapia, Citrus Buerre Blanc

Roasted Pork Loin, Creamy Herbal Sauce

Seasonal Garden Vegetable Pasta, Tomato-Herb Sauce, Parmesan

\$28

ANASAZI

Pepper Seared Angus New York Strip loin, Merlot-Red Onion Demi Glace

Chipotle-Pineapple Grilled Chicken, Cilantro Lime Butter Sauce, Corn Salsa

Penne Pasta Bolognese, Ground Beef, Italian Sausage, Pancetta

Orechiette Pasta, Cherry Tomatoes, Garlic, Basil

Pan Seared Salmon, Dark Cherry BBQ Sauce, Herb Aioli

Grilled Mahi Mahi, Soy Mustard Butter Sauce, Candied Shiitake Mushrooms

Chicken Saltimbocca, Port Wine Demi Glace

\$36

SALADS

Mixed Greens with Tomatoes, Shaved Onion, Shredded Carrot, Cucumbers and Croutons

Caesar Salad with Parmesan Cheese, Croutons and Shaved Onions

SIDES

Choice of Three Sides-Additional \$3.00 Per Person

Garlic Mashed Potatoes

Jasmine and English Pea Rice Pilaf

Herb Roasted Yukon Potatoes

Wild Rice Pilaf

Parmesan - Herb Risotto

Chefs Seasonal Selection, Herb Butter

Grilled Vegetables, Balsamic Reduction & EVOO

Haricot Vert, Brown Butter, Toasted Almonds

Grilled Asparagus

DESSERT

Choice of Two Desserts-Additional \$2.00 Per Person

Carrot Cake, Cream Cheese Frosting

German Chocolate Cake, Chocolate Sauce

New York Style Cheesecake, Raspberry Sauce

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Dinner Buffets

Minimum of 25 Guests, Includes Water and Ice Tea

THE BACKYARD

Baby Greens, Garden Vegetables, Ranch Dressing
Potato Salad and Cole Slaw
Barbequed Chicken
Grilled Louisiana Hot Links
Smoked Angus Beef Brisket
Cowboy Baked Beans
Corn on the Cob
Toasted Garlic Bread
Seasonal Fruit Cobbler
\$28

THE ITALIAN AFFAIR

Traditional Caesar Salad, Shaved Parmesan, Croutons
Grilled Asparagus, Lemon, Truffle Oil
Penne Pasta Pomodoro with Italian Sausage, Olive Oil, Shaved Parmesan
Sautéed Chicken Medallions, Mushrooms, Marsala Wine Reduction
Rosemary & Garlic Rubbed Pork Loin Medallions, Madeira Sauce
Focaccia Bread, Lemon-Oregano Butter
Tiramisu
\$35

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Reception Packages

Hors D'Oeuvres

Each Package Includes Choice of 4 Selections at 1 of Each Per Person
(Butler Passed add \$50 per 100 people)

I

Roasted Tomato and Mozzarella Crostini
Chicken Satay with Spicy Peanut Sauce
Crispy Vegetable Spring Rolls with Thai Chili Sauce
Black Bean and Chorizo Sausage Flauta with Tomato Salsa
Smoked Salmon with Caper Cream Cheese Mousse on Rye
Mediterranean Vegetable and Goat Cheese Tartlet
Sesame Chicken Brochettes with Mango Chili Glaze

\$16

II

Horseradish-Tarragon Crusted Beef Tenderloin on Toast Points with Dijon Cream
Black Bean and Chorizo Sausage Flauta with Tomato Salsa
Achiotte Marinated Beef Satay with Cilantro-Poblano Pesto
Mushrooms Stuffed with Spinach, Bacon and Feta Cheese
Rock Shrimp Quesadilla Wedges with Roasted Tomatillo Salsa
Bacon Wrapped Jalapeno Stuffed Shrimp with Honey BBQ Glaze

\$19

III

Roasted Red Potatoes with Crème Fraiche and American Caviar
Fresh Ahi Tuna Poke on Garlic - Herb Crostini, Soy-Wasabi Vinaigrette
Pastrami Style Smoked Salmon on Rye with Creamy Grain Mustard Sauce
Roasted Beef Tenderloin on Toast Points Topped with Herb-Mushroom Duxelles and Parmesan
Cheese
Coconut Fried Shrimp with Sweet and Sour Sauce
Crab Cakes with Remoulade Sauce
Sautéed Rock Shrimp with Garlic, Thyme, Tomato Crème in Puff Pastry

\$23

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Displays

Minimum 25 People

Domestic Cheese Display, Assorted Crackers
\$5

Smoked Salmon Platter, Traditional Garnishments
\$8

Sliced Seasonal Fruits (pineapple, honeydew, cantaloupe, watermelon) and strawberries
\$5

Garden Fresh Vegetable Platter (broccoli, cauliflower, carrots, celery, cherry tomatoes and jicama), Served with Ranch
\$4

Baked Brie En Croute Filled with Apricot Preserve with Toasted Baguettes
\$5

Assorted Mini Dessert Displays

One Piece of Each Per Person

Choose Two \$5.50 per person
Choose Three \$8.50 per person
Choose Four \$12.00 per person
Choose Five \$15.50 per person

Macaroons
Lemon Curd Bars
Cheese Cake Bites
Fudge Brownies
Fresh Fruit Tarts
Assorted Cupcakes
Chocolate Éclairs
Coconut Cream Tarts
Lemon Curd Tarts
Chocolate Truffles
Chocolate Dipped Strawberries
Tiramisu Bites
Assorted Cookies

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