

SALT LAKE  
**PLAZA**  
— HOTEL —  
AT TEMPLE SQUARE

*Banquet*

*Menu*

## ***General Information***

- 1. Final Guarantees are required 7 days in advance of the function.*
- 2. Your guarantee is your minimum charge for the function.*
- 3. Groups requesting tax exemption must submit a tax-exempt number prior to the function date.*
- 4. All prices are subject to change. Previously completed, signed contracts will be honored.*
- 5. All federal, state, and local laws regarding food and beverage service will be complied with, including purchase or consumption.*
- 6. No food or beverage will be brought in without prior approval. Permission may be arranged by approval of Hotel Management.*
- 7. At the conclusion of your catered event, the non-consumed food becomes the property of the hotel. Due to health department codes, leftover food may not be removed from the event area.*
- 8. Cancellation will require at least two weeks prior notice in order for advance deposit to be fully refunded.*
- 9. Any cancellation made less than 30 days prior to function date is subject to forfeiture of deposit.*

## ***SPECIALTY BREAKS***

### ***Continental Breakfast***

*Chilled Orange, Apple &  
Cranberry Juices, Freshly Baked  
Breakfast Pastries, Fresh Brewed Regular and  
Decaffeinated Coffee*

***\$7.00***

### ***Deluxe Continental Breakfast***

*Chilled Orange, Apple &  
Cranberry Juices, Freshly Baked  
Breakfast Pastries, Fresh Sliced Seasonal Fruits Served the Honey-  
Raspberry Yogurt Dip, Fresh Brewed  
Regular and Decaffeinated Coffee*

***\$8.98***

# ***BREAKFAST***

*All Breakfast Entrees Served Buffet Style*

## ***All American Breakfast***

*Fluffy Scrambled Eggs French Toast or Pancakes with Homemade Syrup Bacon & Sausage, Golden Hash Browns, Pastries Fresh Fruit Orange Juice , Fresh Brewed Coffee. & Hot Chocolate*

***\$26.00***

## ***Hearty/Hungry Breakfast***

*Biscuits and Sausage Gravy, Scrambled Eggs, Bacon, Country Potatoes, Yogurt, Fresh Fruit, Orange Juice , Fresh Brewed Coffee & Hot Chocolate*

***\$26.00***

## ***Uptown Breakfast***

*Crustless Spinach Bacon Quiche , Pear Mascarpone French Toast, with Homemade Syrup, Hash Browns, Bacon & Sausage, Sweet Breads, Fresh Fruit , Yogurt, Orange Juice, Apple Juice, Fresh Brewed Coffee & Hot Chocolate.*

***\$26.00***

## ***Down Home Breakfast***

*Baked Pecan Bread Pudding with Homemade Syrup, Scrambled Eggs, Hash Browns, Bacon, Sausage, Sweet Breads, Fresh Fruit, Orange Juice, Fresh Brewed Coffee & Hot Chocolate*

***\$25.00***

*All prices are subject to service charge and tax.  
All Breakfast Selections Are A 40 Guest Minimum*

# ***Light Lunch Menu***

*All Light Lunch Entrees Served with Punch & Ice Water Buffet Style*

## ***Rio Fresh Mex Salad***

*Select two choiced of Meat: (shredded chicken, pork, or beef). Served with seet cilantro rice, black brans, shredded romain lettuce, sour cram, guacamole,, cheese, pico de gallo, large flour tortilla, cramy tomatillo cilantro dressing and crispy tortilla strips.*

***\$27.00***

## ***Gourmet Wraps***

*Select two from the following choices: Chicken Ceasar, Santa Fe, Chicken, Turkey Bacon Avocado, and Vegetarian. Served with Italian Pasta Salad, Tossed Green Salad & Ambrosia Fruit Salad.*

***\$24.00***

## ***Sandwich & Soup***

*Sandwich bar with choice of three meats and 10 toppings. Served on wheat and white hoagie buns.*

*Select two soup choices from :*

*Chicken Noodle, Broccoli Cheese, Creamy Potato, Tomato Basil, and Hearty Vegetable*

***\$24.00***

## ***Duo Pasta***

*Chicken Alfredo or Meat Marinara sauce with Linguini. Served with Zucchini and Yellow Squash , Tossed Green Salad & Artisan Rolls.*

***\$27.00***

*All prices are subject to service charge and tax.  
All Breakfast Selections Are A 35 Guest Minimum*

# ***LUNCH MENU***

*Luncheon Entrees Are Served with Tossed Salad  
Roll, & Butter, Vegetable, Punch, Coffee & Decaf.*

## ***Roasted Turkey***

*Oven Roasted Hand Carved Turkey  
Served with Homemade Mash Potatoes  
& Turkey Gravy*

***\$31.00***

## ***Chicken w/butternut Cream***

### ***Sauce***

*Served with red mashed potatoes, and slender  
green beans*

***\$32.00***

## ***Danish Cranberry Chicken***

*Tender Chicken Breast  
with a Sweet Cranberry Glaze*

***\$32.00***

## ***Hawaiian Chicken***

*Sautéed Chicken Breast with Pineapple  
and A Teriyaki Glaze.  
Served with Rice Pilaf*

***\$31.00***

## ***Tender Honey Ham***

*Sliced and topped with a sweet honey glaze. Served  
with Au Gratin Potatoes and vegetable medley*

***\$32.00***

## ***Pot Roast***

*Slow roasted with chef's own flare of spices.  
Served with mashed potatoes/gravy, and honey  
glazed baby carrots*

***\$34.00***

*All prices are subject to service charge and tax.  
All Luncheon Selections Are A 40 Guest Minimum*

## ***LUNCH MENU*** *Cont.*

*Luncheon Entrees Are Served with Tossed Salad  
Roll, & Butter, Vegetable, and Punch, Coffee & Decaf.*

### ***Chicken Marsala***

*Sautéed Chicken Breast in  
flavorful mushroom sauce.  
Served with rice pilaf*

***\$32.00***

### ***Chicken Cordon Bleu***

*Breaded and stuffed with ham/cheese and topped  
with a specialty cream sauce. Served with Orzo  
Rice pilaf, and baby carrots.*

***\$32.00***

### ***Pork Loin***

*Tender pieces of Pork topped with a  
Orange Ginger Glaze.  
Served with mashed potatoes.*

***\$33.00***

*All prices are subject to service charge and tax.  
All Luncheon Selections Are A 40 Guest Minimum*

# ***DINNER MENU***

*Dinner Entrees Are Served with Tossed Salad  
Roll, & Butter, Vegetable, Dessert and Punch, Coffee & Decaf.*

## ***Danish Cranberry Chicken***

*Slow Roasted with our chef's own flare of spices.  
Served with Baked Potato.*

***\$36.00***

## ***Chicken Cordon Bleu***

*Chicken Breast stuffed with Ham & Cheese and  
topped with a Three Cheese Cream Sauce  
Served with Rise Pilaf.*

***\$36.00***

## ***Chicken De Regiano***

*Original Italian stuffed chicken breast with parme-  
san sundried tomato sauce*

*Served with linguini and a zucchini, yellow squash  
medley*

***\$36.00***

## ***Mandarin Orange Chicken***

*Grilled chicken breast with a  
sweet & sour orange sauce.*

*Served with White Rice.*

***\$36.00***

## ***Stuffed Chicken Breast***

*Chicken Breast filled with an Apple Cranberry  
Stuffing and topped with a creamy mushroom  
sauce. Served with herb & garlic roasted potato.*

***\$38.00***

## ***Pork Loin***

*Tender Pork topped with a orange ginger glaze.  
Served with baked potato.*

***\$38.00***

## ***Creamy French Chicken***

*Chicken Breast In Creamy Saice With Specialty  
Wines & Sundried Tomatoes. Sauce.*

*Served with Rice Pilaf*

***\$37.00***

## ***Raspberry Chicken***

*Chicken Breast with Sweet Raspberry Glaze  
Served with White Rice*

***\$37.00***

*All prices are subject to service charge and tax.  
All Luncheon Selections Are A 40 Guest Minimum*

# ***DINNER MENU*** CONT.

*Dinner Entrees Are Served with Tossed Salad  
Roll, & Butter, Vegetable, Dessert and Punch, Coffee & Decaf.*

## ***Pot Roast***

*Tender Beef slow roasted with our chef's own flare  
of spices. Served with baked potato.*

***\$36.00***

## ***Prime Rib***

*Succulent prime rib with au jus  
& horseradish cream sauce.*

***Market Price***

## ***Grilled Halibut***

*Slowly grilled with a lemon & pepper seasoning.*

***Price & Availability TBD***

## ***Salmon Fillet***

*Served with a honey soy glaze and wild rice pilaf  
and zucchini/yellow squash*

***\$33.50***

## ***Stuffed Chicken Breast***

*Chicken Breast filled with an Apple Cranberry  
Stuffing and topped with a creamy mushroom  
sauce. Served with herb & garlic roasted potato.*

***\$38.00***

## ***Smothered Steak***

*Tender sirloin steak in a flavored  
mushroom sauce.*

*Served with baked potato.*

***Market Price***

## ***Sicilian Chicken***

*Chicken breast topped with ham and 3 cheese  
sauce. Served with baked potato..*

***\$32.00***

## ***Grilled Tri-Tip***

*Served with a Pomegranate Balsamic Reduction  
and red mashed potatoes, and tender green  
beans.*

***.\$35.00***

*All prices are subject to service charge and tax.  
All Luncheon Selections Are A 40 Guest Minimum*



## ***DINNER MENU*** CONT.

*Dinner Entrees Are Served with Tossed Salad  
Roll, & Butter, Vegetable, Dessert and Punch, Coffee & Decaf.*

### ***Herb Encrusted Breaded Cod***

*Topped with a light lemon Vidalia onion sauce.  
Served with Orzo Rice Pilaf, and chef's vegetable*

***\$37.00***

### ***Roasted Turkey***

*Oven Roasted Hand Carved Turkey, Stuffing &  
Cranberry Sauce Served with Homemade  
Mash Potatoes & Turkey Gravy*

***\$36.00***

### ***Fillet Mignon***

***Market Price***

### ***Mandarin Orange Chicken***

*Chicken breast with a sweet and sour mandarin  
orange sauce. Served with jasmine rice and a stir  
fry vegetable medley.*

***\$35.00***

### ***Beef Tenderloin***

*With Pomegranate Balsamic Glaze*

***Market Price***

*All prices are subject to service charge and tax.  
All Luncheon Selections Are A 40 Guest Minimum*

# *Theme Buffet Menu*

*Theme Buffet Selections Are Served Buffet Style with Dessert and Punch, Coffee & Decaf.*

## *Mexican Fiesta*

*Cheese Enchiladas, Shredded Beef Burritos, Shredded Chicken & beef Tacos, Mexican rice, refried beans,  
Served with tossed salad , chips & salsa*

***\$36.00***

## *Hawaiian Luau*

*Hawaiian Chicken, Kailua port, tropical rice, stir fry vegetable, fresh cut fruit, house green salad, rolls & Butter*

***\$35.00***

## *A Taste of Italy*

*Pasta Bar: Our most popular choice! Includes the following gourmet pastas Ritoni, Linguini, & Bow-tie . Our homemade Alfredo Sauce, Marinara Sauce and creamy oven roasted Bell Pepper Sauce. A variety vegetable and meat topping. Chefs vegetable and a variety of Italian Rolls & Butter:*

***50 Person Minimum for Taste Of Italy***

***\$37.00***

## *Oriental Rice Bowl Bar*

*Choice of white , brown, and sticky rice, The following sauces: teriyaki , sweet & sour, and soy sauce . The following meats: shrimp, crab, beef, & chicken. The following vegetables: green onions, carrots , broccoli, celery, snow peas, bamboo shoots, water chest nuts, zucchini & yellow squash. Oriental green salad, with rolls & butter:*

***50 Person Minimum for Oriental Rice Bowl***

***\$37.00***

*All prices are subject to service charge and tax.*

*All Luncheon Selections Are A 40 Guest Minimum*

# ***Theme Buffet Menu cont.***

***Theme Buffet Selections Are Served Buffet Style with Dessert and  
Punch, Coffee & Decaf.***

## ***Western Round Up BBQ***

***Make four selections from our different side dishes. Served with rolls & butter.***

***Ribs: Beef or Pork..... Market Price***

***BBQ Chicken..... \$32.00***

***Steak..... Maket Price***

***BBQ Hamburgers & Hot Dogs..... \$31.00***

***Gourmet Hamburger Bar..... \$31.00***

***Served with sautéed mushrooms, peppers onions & guacamole.***

## ***Western BBQ Sides:***

***Baked Beans  
Baked Potato  
Herb & Garlic Potatoes  
Potato Salad  
Italian Pasta Salad  
Rice Pilaf  
Mashed Potatoes  
Italian Pasta Salad***

***Corn on the Cob (in Season)  
Corn with Peppers  
Tossed Salad  
Caesar Salad  
Tropical Fruit Salad  
Cole Slaw  
Watermelon(in season)  
Macaroni Salad***

***All prices are subject to service charge and tax.***

***All Luncheon Selections Are A 40 Guest Minimum***

# ***SPECIALTY ITEMS***

*Assorted Danish* ..... *\$3.00 Each*

*Muffins (Blueberry, Bran, Banana, or Apple Cinnamon)* ..... *\$3.00 Each*

*Bagel* ..... *\$3.00 Each*

*Assorted Gourmet Cookies* ..... *\$1.85 Each*

*Choices : Sugar, Chocolate Chip, Peanut Butter , Oatmeal, Pumpkin, Snicker Doodle, German.*

*Large Brownies* ..... *\$3.00 Each*

*Choices: Mint, German Chocolate, Fudge, Cream Cheese, Oreo, Nut.*

*Éclairs* ..... *\$3.50 Each*

*Cream Puffs* ..... *\$3.50 Each*

*Assorted Doughnuts* ..... *\$2.50 Each*

*Nut Bread (2 PP)* ..... *\$2.00.85er Person*

*Choices: Banana, Cranberry, Blue Berry, Apple Cinnamon, Lemon Poppy Seed*

*Cinnamon Rolls* ..... *\$3.00 Each*

*Cheese Cake* ..... *\$4.00Each*

*Choices : Plain, Chocolate, Lemon, Raspberry.*

*Fruit Tart* ..... *\$4500 Each*

*All Specialty Item Selections are for a 35 -guest minimum.*

*All Prices are subject to tax and service charge*

# ***BEVERAGES***

*Coffee – Regular or Decaffeinated* ..... *\$8.80 Per Pot*

*Coffee – Regular or Decaffeinated* ..... *\$44.00 Per Urn*

*Chilled Fruit Juice* ..... *\$8.80 Per Pitcher*

*Soft Drink* ..... *\$1.75 Per Can*

*Iced Tea* ..... *\$6.16 Per Pitcher*

*Hot Tea* ..... *\$1.50 Per Bag*

*Hot Chocolate* ..... *\$1.50 Per Bag*

*Punch, Lemonade, Raspberry Lemonade* ..... *\$ 11.00 Per Gallon*

*All Specialty Item Selections are for a 35 guest minimum.*

*All Prices are subject to tax and service charge*

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## *HORS D'OEUVRES RECEPTION*

*35 person minimum*

*\$20.00 Per Person plus service charge & tax*

*Choose TWO of our Hot Hors D'oeuvre Presentations:*

*Chicken Wings of Fire (3 PP)*

*Chicken Drummets with BBQ Glaze (2 PP)*

*Pork, Chicken, or Vegetable Egg Rolls with Dipping Sauce (3 PP)*

*Cheese and Pico Quesadilla (1 PP)*

*Swedish or BBQ Meatballs (4 PP)*

*Cocktail Sausages in BBQ Sauce (3 PP)*

*And*

*Choose THREE of our Cold Hors D'oeuvre Presentations:*

*Domestic Cheese and Crackers (6 oz. PP)*

*Fresh Fruit Presentation with Yogurt Dip (6 oz. PP)*

*Gourmet Vegetable Presentation (6 oz. PP)*

*Assorted Chips and Dips (6 oz. PP)*

*Tortilla Chips with Salsa and Guacamole (6 oz. PP)*

*Assorted Fresh Baked Cookies (1PP)(Jumbo)*

*Also Includes Choice of Fruit Punch , lemonade or Raspberry Lemonade.  
(20 oz. PP)*



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## *Dessert Social*

***\$8.00 Per Person***

*35 Guest Minimum*

*Price is Subject To Tax & Service Charge*

### *Choose Three*

#### *Brownies*

*(Black Out, Peanut Butter, Salted Carmel)*

#### *Éclairs*

#### *Cream Puffs*

#### *Fruit Tart*

#### *Scothie Bars*

#### *Pie*

*(Apple, French Apple, Blueberry, Cherry, Peach, Pumpkin, Key Lime, Pecan, French Slik, Banana Cream, Lemon Cream, Lemon Meringue, Coconut Cream)*

#### *Specialty Cup Cakes*

*(S'mores, Raspberry, Chocolate, Lemon, Blueberry, Orange Dream Sicle, Red Velvet Salted Carmel)*

#### *Cookies*

*(Ice Sugar, Macadamia Nut, Chocolate Chip, Oat Meal Raisin, Pumpkin Chocolate Chip, Snicker Doodle, Cannoli, )*

### *Choose One*

***Beverage:*** *Fruit Punch, Lemonade, Raspberry Lemonade, Coffee, Ice Tea, Soft Drink.*



# ***HORS D'OEUVRES***

*Each selection is priced per person with a 35 -person minimum  
A combination of any of these will complete your hors d'oeuvres reception*

*Mozzarella Cheese Sticks (2PP)*

***\$23.90***

*Cheese and Pico Quesadilla (1PP)*

***\$4.17***

*Domestic Cheese and Crackers (6 oz. PP)*

***\$4.45***

*Fresh Fruit Presentation with Yogurt Dip (6oz. PP)*

***\$3.75***

*Tortilla Chips with Salsa and Guacamole (6 oz PP)*

***\$3.40***

*Chicken Wings with BBQ Glaze (2 PP)*

***\$4.75***

*Egg Rolls with Dipping Sauce (3 PP)*

***\$4.75***

*Gourmet Chilled Vegetable Presentation 6 oz. PP)*

***\$3.90***

*Chicken Wings of Fire (3 PP)*

***\$4.75***

*Baked Potato Skins (2 PP)*

***\$4.25***

*Chicken Strips (2 PP)*

***\$4.75***

*All Prices are Subject to Tax and Service Charge*



***BEVERAGE & MIXER SERVICE***  
**(25 PERSON MINIMUM)**

*Includes: Glasses, Stirs, Condiments*

*Mixers Include: Orange Juice, Tomato Juice, Grapefruit Juice, Collins Mix, Tonic and Assorted Sodas*

<i>One Hour Hospitality</i> .....	<i>\$4.52 per person</i>
<i>Two Hour Hospitality</i> .....	<i>\$5.79 per person</i>
<i>Three Hour Hospitality</i> .....	<i>\$6.72 per person</i>
<i>Four Hour Hospitality</i> .....	<i>\$6.55 per person</i>
<i>Five Hour Hospitality</i> .....	<i>\$9.26 per person</i>

*All Selections are a 35 Guest Minimum*  
*All Prices are Subject to Tax and Service Charge*

## ***DESSERT SELECTIONS***

*Apple or Peach Crisp w/whipped Cream*

*Sherbet Ice Cream*

*Carrot Cake*

*Lemon Cake*

*Pumpkin Crumble (seasonal Sept.-Dec.)*

*Pound cake w/berries & cream (add 1.00 pp)*

*Pie: Apple, Peach, Berry*

*Assorted Gourmet Cookies*

*Chocolate Cake*

*Vanilla Ice Cream w/ Cookie*

*Lemon Bars*

*All dinner meals come with dessert  
\$3.75 additional for dessert with lunch meal*

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