



Goldener Hirsch Inn

Catering Menus

Spring & Summer

2011





Banquet Breakfast

Continental Breakfast Buffet

Fresh Fruit Display
Assortment of Seasonal Sliced Fruits

Fresh from the Bakery
Selection of House Baked Pastries served with Butter and Jam

Homemade Granola & Cereals
Served with Yogurt and Cottage Cheese
Whole and Fat Free Milk

Fresh Squeezed Orange, Grapefruit, Apple and Cranberry juices

Freshly Ground Coffee, Decaffeinated Coffee and Assorted Teas

\$15 per person

~ The following items can be added to the buffet at an additional charge ~

Warm Irish Steel Cut Oats
Golden Raisins, Brown Sugar and Toasted Almonds
\$3.00 per person

Scrambled Eggs with Chives
\$5.00 per person

Waffles or French Toast with Maple Syrup
\$5.00 per person

Mini Bagels and Lox with Cream Cheese, Capers and Red Onions
\$5.00 per person

Biscuits and House Country Gravy
\$5.00 per person

Hickory Smoked Bacon or Maple Sausage Links
\$3.50 per person

Breakfast Potatoes
\$2.00 per person



Meeting Break Menus

Morning

(Please Select Three)

Whole Fresh Fruit

Hard Boiled Eggs

Breakfast Bars

House Baked Pastries

Assorted Individual Yogurts

Granola Parfaits

Includes Freshly Ground Coffee, Decaffeinated Coffee and Assorted Teas

\$15 per person for either the Morning or Afternoon Break selection

Afternoon

(Please Select Three)

Chips with Guacamole and Salsa

Individual Bags of Assorted Kettle Chips

Mixed Nuts

Granola Bars

Whole Fresh Fruit

Candy Bars

Assorted Cookies and/or Brownies

Soft Pretzels with Mustard Cheese Sauce

Includes a Variety of Sodas and Iced Tea



Banquet Luncheon

Available as Buffet or Plated Lunch*

Entrées

(Please Select Two)

Grilled Bratwurst on Soft Roll with Sauerkraut

Grilled Skirt Steak Sandwich with Horseradish Mayonnaise

Cheese Burgers with Promontory Cheddar and House Made Pickles

Grilled Lemon Chicken with Rosemary

Turkey/Cheese & Grilled Vegetable Panini Sandwiches

Sesame Chicken Salad Melts on Baguette

Ham/Cheddar & Turkey/Swiss Sandwiches on Whole Wheat

~ Following Entrées available at \$5.00 additional per person, per item ~

Wild Alaskan Salmon

Grilled Wagyu Beef Bavette

Weiner Schnitzel

Desserts

(Please Select One)

House Made Cookies & Brownies

Seasonal Fruit Crisp with
Vanilla Ice Cream

Salads & Sides

(Please Select Two)

Fresh Fruit Display

Chips & Guacamole

Classic Caesar Salad

House Green Salad

Chilled Pasta Salad Mixed

Grilled Vegetables

Roasted Potatoes or Steak Cut Fries

\$30 per person

Beverages

Coffee, Decaf & Hot Tea Selection

Iced Tea or Soda

**Plated Lunches Require an Entrée Pre-Count 72 Hours in Advance*

Boxed Lunches & Customized Menus Available Upon Request



Goldener Hirsch Inn



Hors d'oeuvres

The following hors d'oeuvres can be served either passed or plattered.
Pricing is per piece, per item. Minimum of 25 required

Bruschetta Provencal
Pancetta & Shallot Tartlets
Mozzarella Salad Crostini
Potato Cakes with Chive Crème Fraîche
\$1.75

Chicken Satay with Peanut Sauce
Ponzu Beef Skewers
Truffled Chanterelle Mushroom Duxelle on Rosemary Cracker
\$2.00

Caramelized Onions and Gorgonzola on Toasted Baguettes
Assorted Local Cheese Truffles on Rosemary Cracker
Crab and Parmesan Stuffed Mushrooms
\$2.75

Grilled Asian Marinated Prawns
Seared Ahi Tuna with Ginger Chili Glaze
Apricot & Hoisen Peking Duck Wontons with Crispy Duck Bacon
Salmon Purses with Dill & Apple Cream Cheese
Dungeness Crab Cakes with Ginger Tartar Sauce
\$3.75

The following hors d'oeuvres are available as platters only.
It is recommended that you order a platter size for at least 75% of your guest count.
Pricing is per 25 guests, per selection.

Asian or Classic Style Chicken Wings
Grilled Vegetable Tray
\$75

Spinach Artichoke Dip served with Toasted Pita Points and Sliced Baguettes
Honey Ham, Asparagus & Cream Cheese Roulade
\$125

Cheese Fondue
Green Apples, Broccoli & Crunchy Baguette
\$175

Chilled Jumbo Prawns with Cocktail Sauce
Domestic and Imported Cheese Display with Crostini and Seasonal Fruit
\$175

Gourmet Misto Display of Cured Italian Meats, Herb Roasted Seasonal Vegetables, Marinated Olives,
Artichoke Hearts, Roasted Garlic & Homemade Baguette
\$225



Plated Banquet Dinner Menus

Levels I & II

First Course

(Please Select One)

Gem Lettuces with Roasted Utah Peaches, Oregon Bleu & Verjus

Hearts of Romaine, Caesar Dressing, Croutons, Toasted Parmesan & White Anchovies

Salt Roasted Beets, Drake Farms Chevre, Burnt Honey & Rye Vinaigrette

Chilled Gazpacho

Entrees - Level I

Niman Ranch Stuffed Pork Loin

Cherries, Apricots, Pistachios & Fresh Herbs

Parmesan Crusted Chicken Breast

San Marzano Tomato Marmalade & Gnocchi

Grilled Alaskan Shrimp

Chimichurri, Extra Virgin Olive Oil, Garlic & Lemon

Rice Pilaf & Asparagus

House Made Fettuccini

Asparagus, Heirloom Tomatoes & English Peas

\$55 per guest

Entrees - Level II

Wagyu Bavette Steak

Roasted Potatoes & Maple Glazed Carrots

Seared Scallops

Truffled Cauliflower & Celery Root Puree

Wiener Schnitzel with Herb Spätzle

Crispy Capers & Citrus Beurre Blanc

Alaskan King Salmon

Chevre Whipped Potatoes & Fennel Glazed Carrots

Niman Ranch Short Rib

Amano Chocolate, Smoked Parsnip Puree & Melted Leeks

\$65 per guest

Dessert

(Please Select One)

Bavarian Apple Strudel

Hazelnut Brittle & Vanilla Ice Cream

Seasonal Berry Crisp with Vanilla Ice Cream

**Pre-count required 72 hours in advance*



Plated Banquet Dinner Menu

~ Level III ~

Family Style Appetizers

House Cured Meats & Charcuterie
and
Cheese Fondue with Green Apples, Broccoli & Crunchy Baguette

First Course

(Please Select Two)*

Gem Lettuces with Roasted Utah Peaches
Oregon Bleu & Verjus

Hearts of Romaine
Caesar Dressing, Croutons, Toasted Parmesan & White Anchovies

Chilled Gazpacho

Summer Asparagus Bisque

Summer Tomatoes
Mozzarella, Basil & Sicilian Olive Oil

Salt Roasted Beets
Drake Farms Chevre, Burnt Honey & Rye Vinaigrette

Intermezzo of Lemon-Rosemary Sorbet

Entrees

(Please Select Three)*

House Made Fettuccini with Asparagus, Heirloom Tomatoes & English Peas

Wiener Schnitzel with Herb Spätzle, Crispy Capers & Citrus Beurre Blanc

Alaskan King Salmon with Chevre Whipped Potatoes & Fennel Glazed Carrots

Cast Iron Ahi over Green Risotto, Pancetta & Porcini Consommé

Rocky Mountain Elk Flank with Chanterelle & Porcini Hash with Whipped Potatoes

Prime Bone-In Rib Eye with Roasted Garlic Mashed Potatoes & Charred Leeks

Rack of Lamb with White Gnocchi, Toasted Garlic, Fresh Mint & Cumin Bordelaise

Desserts

(Served Family Style)

Bavarian Apple Strudel
Hazelnut Brittle & Vanilla Ice Cream

Amano Milk Chocolate Fondue
Lemon Cookies, Bananas & Strawberries

\$80 per person

** Pre-counts Required 72 Hours in Advance*



Goldener Hirsch Inn



Buffet Dinner Menu

(Minimum of 25 Guests Required)

~ Please Select One ~

Classic Caesar Salad

Gem Lettuces Fine Herbes & Verjus Citronette

Chef's Soup du Jour

~ Please Select Two ~

Wild Mushroom Risotto with Herb Oil

Seared Halibut with Pine Nut Cilantro Pesto

King Salmon with Charred Lemon & Dill Chutney

Prime Rib of Beef with Beef Jus & Spicy Horseradish

Parmesan Crusted Chicken over Red Sauce & Artichokes

Niman Ranch Pork Loin Stuffed with Cherries, Apricots, Pistachios & Fresh Herbs

Side Vegetables

~ Please Select Two ~

Glazed Carrots

Grilled Asparagus

Green Bean Almandine

Brussel Sprouts with Bacon & Apple Cider

Side Starches

~ Please Select Two ~

Wild Rice

Herb Roasted Potatoes

Heirloom Tomato Risotto

Roasted Garlic Mashed Potatoes

Dessert

Homemade Apple Strudel

Assorted Petite Desserts

Freshly Ground Coffee, Decaffeinated Coffee and Assorted Teas

\$60 per guest



Goldener Hirsch Inn



Catering Policies

General Information

We are pleased to offer our catering services at the Goldener Hirsch Inn Restaurant and Private Dining Room. Here at the Goldener Hirsch Inn we offer our outdoor patio area seasonally and off-premise catering is always an option as well.

Food and Beverage

Banquet menus are available for your reference; however, our Chef will be happy to customize a menu specific to your event. Pre-counts on menu selections may be required; please speak with your Sales Coordinator. All food and beverages are to be provided through the Goldener Hirsch Inn and menu items are subject to change based upon availability. As per Utah State Law, persons under 21 years of age and any intoxicated persons will not be served alcohol.

Deposit and Cancellation Policy

A deposit of 40% is required to hold the reservation. The remaining balance must be paid upon completion of your event. Cancellations made more than 45 days prior to your event will receive a refund of the deposit less a \$500 cancellation fee. Cancellations within 45 days of event forfeit the entire deposit. All cancellation fees remain the property of The Goldener Hirsch Inn and will not be considered restaurant credit.

Guarantees

A 72 hour guarantee of the exact guest count is required for all events. Any final meal pre-counts are also required at this time. If updated information is not received, the last count given will be considered the guarantee to represent a minimum billing.

Service Charge and Tax

A service charge of 22% will be added to the cost of food and beverages. A sales tax of 8.45 % will be assessed on the price of food and beverages. Tax exempt groups must provide their State Tax Exemption Certificate prior to the event.

Security and Liability

The Goldener Hirsch Inn reserves the right to inspect and control all private functions. The guest accepts responsibility for any and all damages incurred.

Additional Services

The Goldener Hirsch Inn can also arrange for music, entertainment, flowers and photography for your event. Should you have any other specific requests not mentioned, please inquire and we will do our best to accommodate your needs.

