

# BAR SERVICE

We are state licensed to serve beer, wine and liquor. Hosted and cash bars are available, arrangements must be made in advance. "Brown bagging" is not permitted. We reserve the right to end service at anytime at the discretion of management. Menu consultation included.

# CONTRACTS, POLICIES & PAYMENT

A deposit by cash or credit card is required at the time reservation is made. Cancellations must be made 90 days before event or deposit will be forfeited. Billing is completed on a single invoice.

**Guest Count** - Final binding guest count is required 7 days prior to event. This will be the minimum guaranteed count for which you will be billed, and is not subject to reduction. We will set for 5% above your guarantee. If necessary to add tables, a \$100 room reset fee will apply. Food must be purchased for all attendees.

**Menu Choice** - We request that final food selections be made no less than 30 days prior to event. Food left remaining on a buffet is NOT available for take-out due to food safety and health codes.

**Service Charges and Sales Tax** - All food and beverage prices are subject to a 20% service charge and state sales tax. Tax exempt groups must provide a copy of exempt certificate in advance.

# LET US HOST YOUR NEXT EVENT

JeremiahsUtah.com  
ph: 801-394-3273

JeremiahsLodgeandGarden.com  
ph: 801-394-0222

# APPETIZERS

**VEGETABLE TRAY** 80-100 Servings - 150.00  
Assorted seasonal vegetables with dip.

**FRUIT TRAY** 80-100 Servings - 200.00  
Served with dip. Fruit pricing may vary per seasonal pricing hike.

**MEAT & CHEESE BOARD**  
25-50 Servings - 200.00 | 50-75 Servings - 275.00  
With smoked and cured meats, domestic and imported cheeses, fruits, fresh and roasted vegetables and crackers.

**A LA CART DELI SANDWICHES** - 2.50 Per Serving  
Assorted sandwiches on house rolls.

**WINGS** - 100.00 Per 50 Wings  
Smothered in our house-made hot sauce or Teriyaki style. Served with carrots, celery sticks and your choice of our homemade ranch or blue cheese dressing.

**100 MEATBALLS** - 100.00 | Barbecue - or - Asian

**CHIPS & SALSA** (1 Hour Service)  
25-50 Servings - 80.00 | 50 -100 Servings - 130.00

**NACHO BUFFET** (1 Hour Service) - 8.00 Per Person  
Chips, queso, salsa, sour cream, jalapenos, green onion and potatoes. Served with salsa, sour cream and fresh fruit.

# BEVERAGE SERVICE

**FLAVORED LEMONADE** - 1.75 Per Person  
Includes water. Served in an elegant crystal bowl or glass drink dispensers.

**HOLIDAY FESTIVE PUNCH** - 1.75 Per Person  
Includes water. Served with seasonal fruit in an elegant crystal bowl or glass drink dispensers.

**HOT COCOA BAR** - 2.50 Per Person  
Our famous home blend of hot chocolate with whip cream, mini marshmallows, and peppermint candy.

# SWEETS

**PEANUT BUTTER, BROWNIE, LEMON OR PUMPKIN BARS**  
Full Sheet 60 or 80 cut - 90.00 | 1/2 Sheet 30 or 40 cut - 50.00

**FANCY BARS**  
Full Sheet 60 or 80 cut - 100.00 | 1/2 Sheet 30 or 40 cut - 60.00

- |                   |                  |
|-------------------|------------------|
| German Chocolate  | Rocky Road       |
| Cookies and Cream | Lime and Coconut |
| Raspberry Cream   | Heath Bar        |
| Mint              | Snickers         |

**COOKIES** 1 Dozen Small - 8.00 | 1 Dozen Large - 10.50

**ECLAIRS** Large - 3.25 | Medium - 2.50 | Small - 1.50

**CHEESECAKE BUFFET** - 8.99 Per Person  
Full size slices of cheesecake, plain or chocolate with 4 different toppings to choose from:

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|------------------|-------------------|
| Chocolate Sauce  | Raspberry Drizzle |
| Caramel Sauce    | Whip Topping      |
| Strawberry Sauce | Blueberry Sauce   |
| Cherry Sauce     |                   |

# THE S'MORES BUFFET

The S'mores wooden box filled with river stones, 4 sternos, and the wooden forks you'll need for toasting your marshmallows. All items are presented on a fanciful display of fire and stone. Children must be attended.

**BAR 1:** White marshmallows, chocolate bars, cinnamon or regular graham crackers.

**BAR 2:** White marshmallows, chocolate marble marshmallows, chocolate bars, cookies and cream bar, peanut butter cups, and cinnamon or regular graham crackers.

GUESTS	BAR 1	BAR 2
75 - 124	250.00	300.00
125 - 174	300.00	350.00
175 - 224	325.00	375.00
225 - 300	350.00	400.00
300+	Call for Quote	

# BANQUET RECEPTION

## MENU



**JEREMIAH'S**  
RESTAURANT

IN PARTNERSHIP WITH

**JEREMIAH'S**  
LODGE & GARDEN

## BREAKFAST

Breakfasts served with apple and orange juice. Coffee on request.

### MOUNTAIN MAN BREAKFAST BUFFET - 14.00

Bacon, sausage, scrambled eggs, and breakfast potatoes served with cheddar cheese and homemade salsa on the side.

Your choice of two of the following:

- Pancakes
- French Toast
- Scones
- Biscuits and Gravy

\*Add fresh fruit \$2.00 per person

\*Add hot chocolate bar \$1.50 per person

### CROISSANT BREAKFAST SANDWICH - 13.00

Choice of ham or bacon in scrambled eggs with cheddar cheese on a butter croissant. Served with fresh fruit.

### BREAKFAST WRAP - 13.00

A large chipotle tortilla with eggs, bacon, cheddar cheese and shredded potatoes. Served with salsa, sour cream and fresh fruit.

## LITE LUNCHESES

Available until 3:00PM

All lunches served with lemonade or punch.

Add dessert \$2.50

### COBB SALAD - 14.00

With baci roll and ranch dressing.

### CHICKEN SALAD CROISSANT SANDWICH - 12.00

Served with chips and fruit garnish.

### CHILLED CHICKEN PASTA SALAD - 14.00

Bow tie pasta with grilled chicken, tomatoes, spinach, olives and parmesan cheese in our tomato basil dressing.

Served with baci roll.

### ITALIAN SUB WITH PASTA SALAD - 13.00

Assorted Italian deli meats on a fresh hogie roll. Served with pasta salad.

## BUFFET

All buffets include punch or lemonade. Coffee on request.

### SOUP BAR - 13.00 Per Person - \*1.00 Per Person Upgrade

Freshly baked bread bowl and choice of two housemade soups or chili. Served with tossed green salad.

- |                 |                        |
|-----------------|------------------------|
| Clam Chowder*   | Curry Chicken and Rice |
| Broccoli Cheese | Chili                  |
| Tomato Bisque   | Your Favorite          |
| Beef Barley     |                        |

### PASTA BAR - 14.00 Per Person

Includes fettuccini with alfredo sauce, marinara, and ground beef. Mixed green salad and baci roll.

### TACO BAR - 14.00 Per Person

Ground beef, rice, beans, lettuce, cheese, pico, sour cream with soft and crisp shells.

### ITALIAN BUFFET - 14.00 Per Person

Lasagna served with tossed green salad and garlic bread.

### TRADITIONAL BUFFET - 24.00 Per Person

Choice of two meats:

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|-----------------|-----------|
| Roast Turkey    | Pot Roast |
| Beef Medallions | Pork Loin |
| Glazed Ham      | Salmon    |

Served with potatoes, vegetables, salad, warm rolls and dessert.

### FIESTA BUFFET - 16.00 Per Person + 2.00 For Both Meats

Grilled, marinated chicken or beef served with cilantro lime rice, black beans, shredded cheese, lettuce, tomato, sour cream, warm tortillas, chips and salsa and freshly baked cookies.

### MARKET DELI BOARD BUFFET - 13.00 Per Person

Assorted cold deli sandwiches, chips, and choice of a potato, pasta, fruit or green salad. Served with freshly baked cookies.

### SLIDERS BUFFET - 13.00 Per Person

Choice of:

- |  |
|--|
| Pulled Pork                                    |
| Hot Ham and Cheese                             |
| Turkey and Cheese - With Spicy Cranberry Sauce |
| Barbeque Beef                                  |

Choice of green salad, fruit or pasta salad. Served with chips and freshly baked cookies.

## PLATED ENTREES

All plated entrees served with one choice from salad and dessert menu, appropriate potato, rice or pasta, vegetables, warm rolls, and beverage. Coffee station on request.

### CHILDREN MEALS AND PRICING AVAILABLE

## BEEF

### PRIME RIB - 25.00 Per Person

Slow roasted and served with rich au jus and creamed horseradish.

### YANKEE POT ROAST - 16.00 Per Person

Slow simmered until fork tender served with rich beef gravy.

### BEEF MEDALLIONS - 16.00 Per Person

Tender medallions, grilled and topped with beef gravy.

## CHICKEN

### CORDON BLEU - 16.00 Per Person

Crispy, golden brown breaded chicken breast stuffed with Swiss cheese and ham, topped with a creamy parmesan sauce.

### MARRY ME CHICKEN - 16.00 Per Person

Tender chicken breast in a creamy sauce of sundried tomato, thyme and topped with parmesan cheese.

### CHICKEN PICCATA - 16.00 Per Person

Boneless chicken breast with lemon and capers.

### ASPARAGUS STUFFED CHICKEN - 16.00 Per Person

With tender asparagus and mozzarella cheese.

\*Prices do not include 20% service charge and state sales tax.

## FISH

### SALMON - 17.00 Per Person

Fresh fillet seasoned and grilled to perfection.

### HALIBUT - Market Price Per Person

Lightly breaded and oven baked.

## PORK

### PORK TENDERLOIN - 16.00 Per Person

With marsala mushroom cream sauce.

## PASTAS

### CHEESE TORTELLINI & CHICKEN - 15.00 Per Person

### CHICKEN ALFREDO FETTUCCHINI - 15.00 Per Person

### SHRIMP SCAMPI LINGUINI - 16.00 Per Person

### OPTIONS FOR PLATED ENTREES

### SALAD (ONE CHOICE)

- Mixed greens with ranch dressing
- Caesar Salad
- Baby spinach with dried cranberries, toasted walnuts and raspberry vinaigrette (+ \$1.00 more per person)

### DESSERT (ONE CHOICE)

- New York Cheesecake with Seasonal Fruit Topping
- Chocolate Decadence Cake
- Seasonal Pie