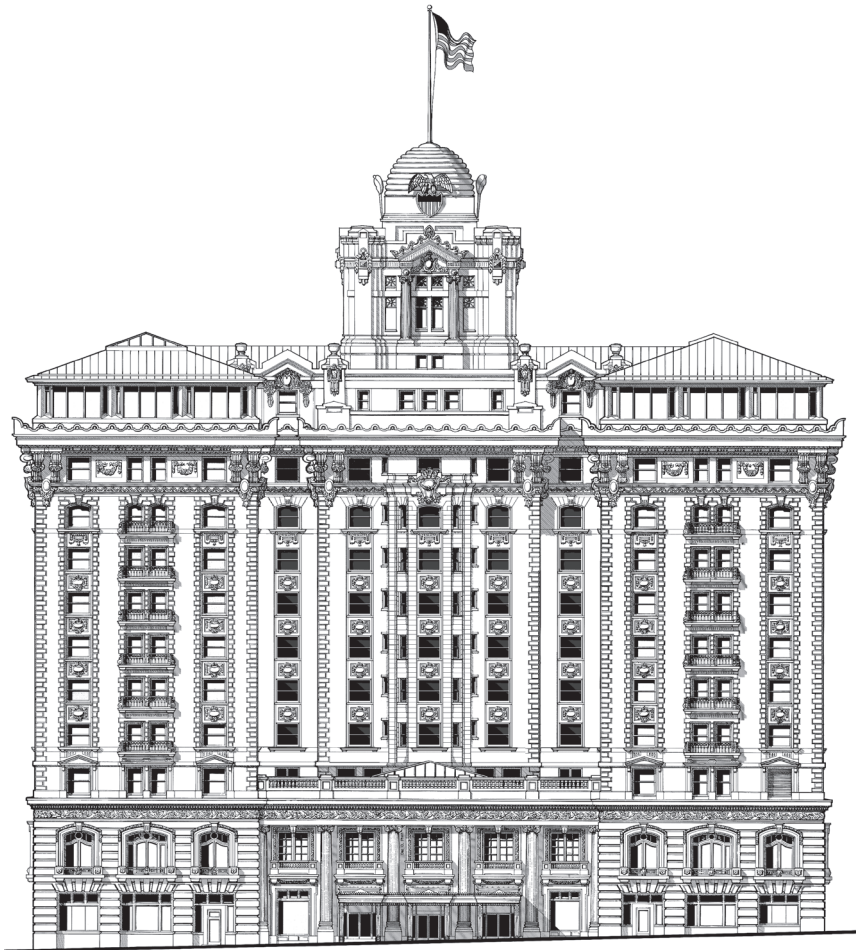


DINNER ENTRÉE MENU



JOSEPH SMITH MEMORIAL BUILDING

RESTAURANTS • WEDDINGS • CATERING

15 EAST SOUTH TEMPLE
SALT LAKE CITY, UTAH 84150
1-800-881-5762
801-539-3130

WWW.WEDDINGSATTEMPLESQUARE.COM

4:00 pm to 9:00 pm

Please Select One Menu for the Entire Group.

All Menu Selections Include the Following: Choice of One Salad and One Entrée, Fresh Seasonal Vegetables, Hard Rolls, Choice of One Dessert and One House Beverage.

See Your Coordinator for Special Dietary Needs.

All Prices Subject to Change

All prices subject to a 19% Service Charge and the Current Utah Food and Beverage Tax

APPETIZERS (OPTIONAL)

Scallops in Phyllo Crust with Lemon Sauce	\$4.75
Sautéed Mushrooms and Scallops in Brie Sauce	\$4.75
Mushroom Ravioli with Butter Mushroom Broth	\$4.25
Coconut Shrimp with House Marmalade	\$4.75
Mushroom and Crab Au Gratin	\$4.75
Fresh Fruit Compote	\$3.75
Charred Salmon with Orange Mustard Glaze and Thai Salsa	\$4.75
Tandori Sea Scallops and Green Chili Sauce	\$4.25

SALADS (SELECT ONE)

SPINACH SALAD

Crisp Spinach Leaves with Cherry Tomatoes, Olives and Hard Boiled Eggs. Topped with Mushrooms, Served with a Delicious Raspberry Vinaigrette

HOUSE GREEN SALAD

Crisp blends of Romaine and Iceberg Lettuce with Cherry Tomatoes, Cucumbers and Olives Topped with Shredded Carrots Served with our Creamy Ranch Dressing

FRUIT SALAD

Fresh Sliced Seasonal Fruits and Berries

SUMMER SALAD

(additional \$.50 per person)

Tender Young Spinach Leaves with Sweet Fresh Strawberries, Mandarin Oranges, Feta Cheese and Candied Walnuts Served with a Refreshing Strawberry Poppy Seed Dressing

CAESAR SALAD

(additional \$.50 per person)

Crisp Romaine Lettuce with Hard Boiled Eggs, Crunchy Bacon, Cherry Tomatoes, Herbed Croutons and Asiago Cheese with a Zesty Caesar Dressing

MEAT ENTRÉES

GRILLED TRIO

Petite Filet Mignon Steak, House Chicken Sausage,
and Sliced Pork Loin

Served with Parslied New Red Potatoes and
Tyrollian Onions

\$24.95

BARON OF BEEF

Sliced Roast Beef with au jus
Served with Mashed Potatoes

\$20.95

TOURNEDO EMPIRE

Twin Filet Mignons on Toasted Croutons with
Cocktail Crab Claws and Sauce Choron

Served with Parslied New Red Potatoes

\$31.95

NEW YORK STRIP STEAK MUSHROOM EAU DE VIE

Grilled New York Steak with Mushroom Cream
Sauce, Served with

Butternut Squash Mashed Potatoes and Julienne
Spring Vegetables

\$29.95

BEEF WELLINGTON

Tenderloin of Beef stuffed with Mushroom Duxelle
wrapped in a flaky Puff Pastry

Served with Red Wine and Mushroom Cream Sauce

\$30.95

PRIME RIB

Standing Rib Roast of Beef with au jus
Served with Baked Potato

\$26.95

STUFFED LOIN OF PORK

Roast Loin of Pork Stuffed with Italian Sausage,
Served with Mango Cranberry Chutney,

Butternut Squash Mashed Potatoes and Julienne
Spring Vegetables

\$22.95

PISTACHIO PORK ROULADE

Pork Loin Stuffed with Pistachio Nuts and Orange
Mustard Glaze

Served with Herbed Capellini Pasta and
Oriental Stir Fried Vegetables

\$22.95

FILET MIGNON FORESTIERE

Tender Cut of Beef Tenderloin with a Juniper Demi Glace and Petit Mushroom Caps
Served with Au gratin Potatoes.

\$29.95

POULTRY ENTRÉES

CHESAPEAKE CHICKEN

Boneless Skinless Chicken Breast Stuffed with Sautéed Ham, Spinach, Mushrooms, Red Peppers and Croutons. Served on a Bed of Sautéed Spinach and Herbed Egg Noodles with a Delicate Saffron Cream Sauce
\$22.95

CHICKEN OSCAR

Sautéed Chicken Breast Topped with Lobster Mix, Asparagus and Bernaise Sauce Served with Fresh Herbed Capellini Pasta
\$22.95

SPRING CHICKEN

Roasted Half Chicken served with Roasted Garlic Mashed Potatoes and Sauce Naturel
\$19.95

JAMAICAN SURF AND TURF

Tender Grilled Chicken Breast with a Caribbean Rub and Sautéed Pacific Salmon with a Papaya, Mango Salsa. Served with Herbed Angel Hair Pasta and Fresh Green Asparagus
\$23.95

APRICOT CRANBERRY GLAZED CHICKEN

Breast of Chicken with Apricot Cranberry Glaze Over Confetti Risotto
Served with Julienne Spring Vegetables
\$19.95

CHICKEN WELLINGTON

Breast of Chicken stuffed with Mushroom and Ham Duxelle wrapped in a flaky Puff Pastry
Served with Cream Sauce
\$20.95

CHICKEN SCAMPI

Sautéed Breast of Chicken Topped with Three Large Shrimp and Garlic Herb Sauce, served with Rice Pilaf or Fresh Herbed Capellini Pasta
\$22.95

SEAFOOD ENTRÉES

PACIFIC SALMON

Baked Salmon with Fresh Pineapple Raspberry Salsa, served with Parslied New Red Potatoes
\$21.95

PINENUT CRUSTED PACIFIC SALMON

Fresh Pacific Salmon topped with a Pinenut Almond Crust and your choice of Sweet, Tangy Peach Beurre Blanc or Tomato Ratatouille. Served with Oven Roasted New Red Potatoes and Fresh Green Asparagus
\$22.95

BROILED NORWEGIAN SALMON

Broiled Norwegian Salmon with an Orange Mustard Glaze and Thai Salsa
Served with Fresh Herbed Capellini Pasta and Fresh Green Asparagus
\$23.95

DESSERTS

CHOCOLATE DECADENCE WITH WHIPPED CREAM AND RASPBERRY SAUCE

CHOCOLATE OR PEANUT BUTTER BROWNIE
WITH VANILLA ICE CREAM AND CHOCOLATE SAUCE

SHORTCAKE WITH FRESH GLAZED STRAWBERRIES AND WHIPPED CREAM
(SEASONAL MAY-SEPTEMBER)

FRENCH SILK CHOCOLATE MOUSSE WITH SLIVERED ALMONDS

NEW YORK CHEESECAKE WITH RASPBERRY SAUCE

CARROT-RAISIN CAKE

CHOCOLATE MACADAMIA NUT MOUSSECAKE WITH AN OREO COOKIE CRUST

FLORENTINE COOKIE CUP WITH VANILLA ICE CREAM AND RASPBERRY SAUCE

STRAWBERRY CREPES WITH RASPBERRY SAUCE AND WHIPPED CREAM
(SEASONAL MAY-SEPTEMBER)

KEY LIME PIE

RICE PUDDING WITH SEASONAL FRUIT

FRESH FRUIT TARTS

CHOCOLATE CAKE WITH CHOCOLATE SAUCE

POTTED APPLE WITH WHIPPED CREAM (SUGAR FREE/NUTRASWEET)

TRADITIONAL APPLE PIE a la MODE

SPECIALTY DESSERTS (ADDITIONAL \$2.00 PER PERSON)

HOUSE CRÈME BRÛLÉE

Baked Caramel Custard topped with a thin crust of Caramelized Sugar

FLORENTINE TACO FILLED WITH MARINATED BERRIES
TOPPED WITH ORANGE SAUCE

FRENCH BRIOCHE WITH PASTRY CREAM, BERRIES,
WHIPPED CREAM AND RASPBERRY SAUCE

PAVLOVA

*Crisp Meringue Shell with Soft Center, Whipped Cream,
and Seasonal Fresh Fruit (Sauce optional)*

HOUSE BEVERAGES

(SELECT ONE)

Limeade

Lemonade

Raspberry Lemonade

Sparkling Apple Juice

Sparkling Cranberry Juice

Sparkling White Grape Juice

Orange/Peach/Passion Fruit

Orange/Guava/Passion Fruit