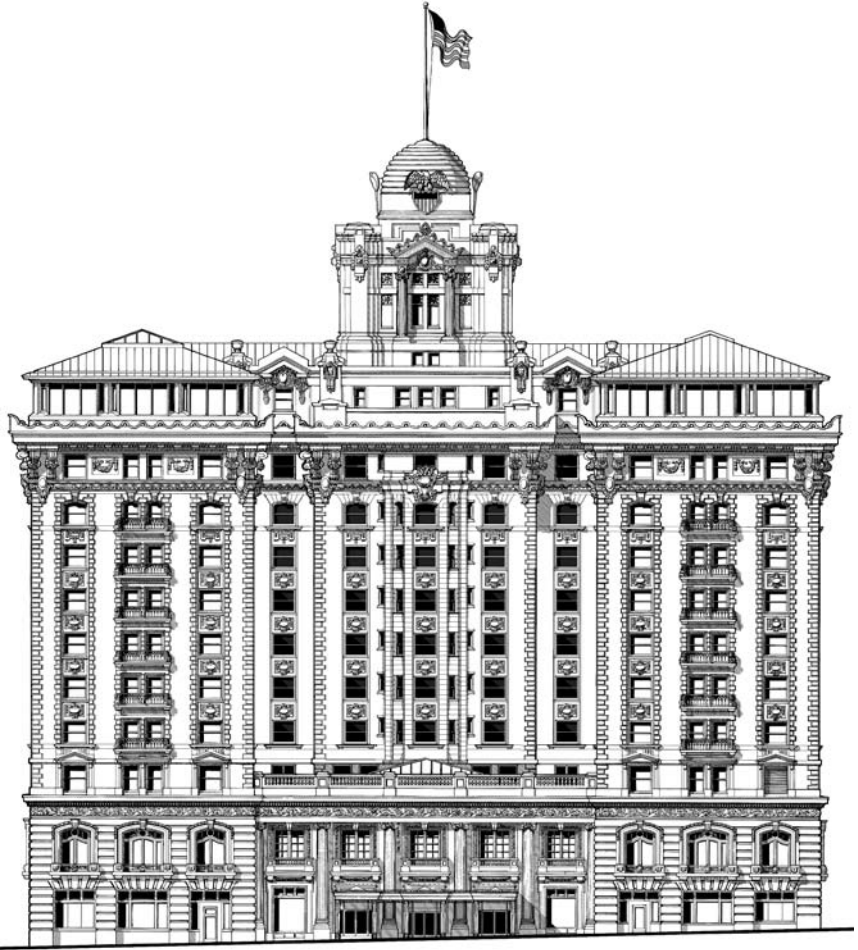


RECEPTION MENU



JOSEPH SMITH MEMORIAL BUILDING

RESTAURANTS • WEDDINGS • CATERING

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

WWW.WEDDINGSATTEMPLESQUARE.COM

HORS D'OEUVRES

(MINIMUM 75 PEOPLE, INCLUDES A HOUSE BEVERAGE)

Design your own buffet: choose one or more stations

One Station: \$15.95 per person / Each additional station: \$4.50 per person

SANDWICHES AND CANAPE STATION

Crostini:

Toasted French Bread with a Variety of Spreads Including Flavored Cream Cheese and Pate

Aram Sandwich:

Pinwheels of Lavosh Cracker Filled with Specialty Meats and Vegetables

Assorted Canapés

Mini Roll filled with Your Choice of: Chicken Salad or Ham Salad

Old World Sandwiches:

Dark Pumpernickel Bread with Sausage Slice, Egg Slice, Mustard and Garnish

FINGER FOOD STATION

Chicken Sa-tay: Tenderloins Skewered and Broiled with a Spicy Peanut Sauce

California Sushi Rolls

Eggroll - Pot Sticker - Crab Rangoon - Won Ton

Belgian Endive Leaves with Assorted Fillings

Select One of These Options:

Crab Cakes, Bacon Wrapped Scallops OR Chicken Quesadillas

SEAFOOD STATION

Seafood Dauphine:

Crispy Bite-Sized Puff Pastry with Potato and Seafood Fried into Crispy Bite-Sized Puffs

Crab Napoleons

Seafood Salad with Vinaigrette, Bermuda Onions, Tomato Slivers and Olives

Shrimp Gougere: Cheese Puff Pastry with Bay Shrimp

FRUIT AND CHEESE STATION

Domestic Cheese Platter: *Cheddar, Jack, and Swiss*
Imported Cheese Platter: *Brie, Gouda, Bleu and Havarti*
Tray of Sliced Melons and Platter of Tropical Fruits
Baskets of Shelled Nuts and Assortment of Crackers and Baguettes

SPECIALTY VEGETABLES AND SAVORIES STATION

Fresh Mozzarella with Garden Tomatoes, Basil and Virgin Olive Oil
Breasola: *Dry Cured Lean Beef with Capers and Bermuda Onions*
Mushrooms and Artichokes A la Grecque
Petit Quiche
Vegetable Cruditee with Sour Cream Onion Dip

PASTRY STATION

French Pastries
Custard Filled Confections
Mini Tartlets
Assorted Cheesecakes
Assorted Pies

PLATED ITEMS

(SELECT ONE)

Vol Au Vent Pastry OR Soft Roll Filled
with your choice of
Chicken Salad, Seafood Salad or Ham Salad
Sliced Seasonal Fruit
Chocolate Mint Truffle
House Beverage
\$7.95

Slice of New York Cheesecake with your
choice of
Raspberry, Blueberry or Strawberry topping
Mixed Nuts Served in a Chocolate Cup
House Beverage
\$7.50

Croissant Filled with your choice of
Chicken Salad, Seafood Salad or Ham Salad
Sliced Seasonal Fruit
Chocolate Mint Truffle
House Beverage
\$8.95

Cream Puff with
your choice of Custard filling
Lemon, Caramel, Raspberry or Vanilla
Grapes
Chocolate Mint Truffle
House Beverage
\$7.50

Croissant Layered with
Ham, Turkey, Swiss Cheese, Tomato and Sprouts
Grapes
Chocolate Mint Truffle
House Beverage
\$8.95

RECEPTION BUFFETS

WEDDING BUFFET

Spinach OR Caesar Salad
Soft Roll Filled with Chicken Salad
Tray of Sliced Melons
Your Choice of Three Pastries
(select from a la Carte Pastry items)
House Beverage
\$12.95

All Prices Subject to Change

All prices subject to a 20% Service Charge and the Current Utah Food and Beverage Tax

CHOCOLATE LOVERS DREAM

Your choice of four selections from the following list of tantalizing chocolate temptations:

Brownies, Creamy Chocolate covered Mini Eclairs,
Chocolate Three Layer Cake, Chocolate Cheesecake,

Chocolate Decadence Cake, Sacher Cake,

Light and Fluffy Chocolate Mousse,

Baked Chocolate Custard with Fresh Raspberry Garnish

House Beverage

\$9.95

A TASTE OF THE ORIENT

Asian Garden Salad

Eggroll with Plum Sauce

Teriyaki Chicken Skewers

Your Choice of Three Pastries

(select from a la Carte Pastry items)

House Beverage

\$13.95

GOURMET CAKE & PIE BUFFET

(MINIMUM 75 PEOPLE)

Your choice of six selections from the following list

PIES:

Apple, Cherry, Mixed Berry, Pecan Tart, Chocolate Cream, Turtle Pie,
Banana Cream, Pumpkin (Seasonal September-December)
and Strawberry (Seasonal May-September)

CAKES:

White Chocolate Mousse cake, German Chocolate,
Raspberry Marzipan Layer, Carrot, Chocolate Three Layer,
Spice with Brown Sugar Icing, Lemon Chiffon,
Chocolate Macadamia Nut Mousse cake, Black Forest Torte,
Sacher Torte, Raspberry Torte, Marble Cheesecake,
New York Cheesecake and Raspberry Cheesecake

House Beverage

\$7.50

BRIDAL BUFFET

Vol Au Vent Pastry with
Hot Creamed Chicken OR Beef OR Chicken Kabob
Fresh Vegetables with Dip
Assorted Grape Display
Fruit Tartlets
House Beverage
\$10.95

MEDITERRANIAN PICNIC

An assortment of Savory Cheese Spreads and
Imported and Domestic Cheeses
Served with Crackers and French Baguettes
Cheese and Vegetable Torta OR
Peppercorn Pate with a Variety of House Made Specialty Breads
Baked Brie in Puff Pastry with Marinara Sauce
Assorted Seasonal Fruit Tray
Fruit Tartlets
House Beverage
\$13.95

FONDUE BUFFET

Chocolate Fountain (minimum 100 people)
OR your choice of Three Dipping Sauces (minimum 75 people)
Served with an assortment of Fresh Fruit, Pound Cake,
Large Marshmallows and Pretzels
House Beverage
\$10.95

DIPPING SAUCES

*Chocolate, White Chocolate, Raspberry White Chocolate,
Lemon Curd or Caramel*

ADDITIONAL ITEMS

Maraschino Cherries	\$0.50	Pirouette Cookies	\$1.00
Florentine Cookies	\$1.25	Petite Macaroons	\$1.25
Cream Puffs	\$1.00	Assorted Meringue Kisses	\$0.50

PASTRY a la CARTE ITEMS

(MAY BE ADDED TO ANY MENU. PRICES ARE PER PERSON)

Chocolate Mint Truffle	\$0.75	Brownie	\$1.25
Fruit Tartlets	\$1.75	Lemon Bars	\$1.00
Mini Éclair with Rosebud	\$1.50	Chocolate Dipped Strawberry (Seasonal)	\$1.50
Florentine Cookie Dipped in Chocolate	\$1.75	Chocolate Mousse in a Champagne Glass	\$1.50
White Chocolate Dipped Cream Puff	\$1.50		

MISCELLANEOUS a la CARTE ITEMS

(MAY BE ADDED TO ANY BUFFET)

CRUDITEE DISPLAY

An assortment of seasonal fresh vegetables
served in crystal vases on a fresh fruit pedestal
with our specialty house dip
\$8.95 per person

CHEESE AND VEGETABLE TORTA

Rich French Brie Cheese stuffed with sautéed
Spinach, Pinenuts, chopped Sun-Dried
Tomatoes, Basil and Creamy Ricotta Cheese
Served with an assortment of crackers
and specialty breads
\$3.50 per person

CARVERY a la CARTE ITEMS

(MAY BE ADDED TO ANY BUFFET)

BEEF

Tenderloin Served with Fresh Horseradish
and Sauce Robert with
an Accompaniment of Petit Rolls
\$7.95 per person

POULTRY

Slow Roasted Breast of Turkey with
Turkey Gravy, Cranberry Sauce
and Petit Rolls
\$5.95 per person

BEEF

New York Strip Loin served with
Fresh Horseradish and Sauce Robert
with an Accompaniment of Petit Rolls
and Melba Toasts
\$7.95 per person

PORK

Mediterranean Seasoned
and Slow Roasted Loin of Pork
Served with a Caribbean Mango Chutney
and a Selection of Petit Rolls
\$6.95 per person

BEVERAGES

BEVERAGE STATION

Your Choice of THREE juices: Lemonade, Limeade,
Orange Cranberry or Strawberry Lemonade
Garnished with Fresh Fruit and displayed in Ginger Jars
\$2.95 per person

HOUSE BEVERAGES (SELECT ONE)

Limeade	Sparkling Cranberry Juice
Lemonade	Sparkling White Grape Juice
Raspberry Lemonade	Orange/Peach/Passion Fruit
Sparkling Apple Juice	Orange/Guava/Passion Fruit

FRUIT FRAPPE

A slushy mixture of Fruit Sorbet and Sprite
Available in a variety of fruit flavors
\$1.75 per person