

JOSEPH SMITH
MEMORIAL BUILDING
RESTAURANTS • WEDDINGS • CATERING

Dinner Entrée Menu

Served between 4:00pm - 9:00pm

Please Select One Menu for the Entire Group.
All Menu Selections Include the Following: Choice of One Salad and One Entrée,
White Rolls/Wheat Rolls, Choice of One Dessert and One House Beverage.

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*

Beet and Arugula Salad

*Tender Red and Golden Beets with fresh Arugula Lettuce, Feta Cheese, a Sweet Balsamic Reduction
and Extra Virgin Olive Oil*

Blueberry Jicama Salad

*Crispy Spring mix with Romaine and Iceberg Lettuce tossed with Jicama, Honeydew Melon and
strips of Bell Peppers Served with a Refreshing Blueberry Vinaigrette*

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 Served with a zesty Caesar Dressing*

Beef Entrees

Grilled Trio

Petite Filet Mignon Steak, House Chicken Cake, and Sliced Pork Loin Served with Parslied New Red Potatoes, fresh Seasonal Vegetables and Tyrolian Onions
\$25.50

New York Steak

Grilled New York Steak with Mushroom Cream Sauce Served with Butternut Squash Mashed Potatoes and julienne Spring Vegetables
\$29.95

Tournedo Empire

Twin Filet Mignons on Toasted Croutons with Cocktail Crab Claws and Sauce Choron Served with Parslied New Red Potatoes and fresh Seasonal Vegetables
\$31.95

Baron of Beef

Sliced Roast Beef with au jus Served with Mashed Potatoes and fresh Seasonal Vegetables
\$22.95

Beef Wellington

Tenderloin of Beef stuffed with Mushroom Duxelle wrapped in a flakey Puff Pastry Served with a Red Wine Mushroom Cream Sauce and fresh Seasonal Vegetables
\$30.95

Prime Rib

Standing Rib Roast of Beef with au jus Served with a Baked Potato and fresh Seasonal Vegetables
\$26.95

Parmesan Crusted Tenderloin

Bacon wrapped Filet of Beef with a Parmesan Chive Crust and a buttery rich Espagnole Sauce Served with Anna Potatoes and fresh Seasonal Vegetables
\$29.95

Seafood Entrees

Sautéed Barramundi

(Barramundi is a white fish containing high levels of omega-3's with virtually no saturated fat and lots of lean protein. Barramundi is a great renewable resource and helps halibut from being overfished.)

Tender, Flakey sautéed Barramundi with a refreshing Orange Chardonnay Sauce, Sundried Tomatoes and Capers on a bed of Herbed Capellini Pasta Served with fresh Seasonal Vegetables
\$20.95

Citrus Soy Salmon

A delicate Pacific Salmon Filet marinated in a sweet Soy Citrus Glaze served with Sesame scented Jasmine Rice, fresh Seasonal Vegetables and a fresh Cucumber Red Pepper Slaw
\$26.95

Broiled Norwegian Salmon

Broiled Norwegian Salmon with an Orange Mustard Glaze and Thai Salsa Served with fresh Herbed Capellini Pasta and fresh Green Asparagus
\$25.95

Pine Nut Crusted Pacific Salmon

*Fresh Pacific Salmon topped with a Pine Nut 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*
\$25.95

Poultry Entrees

Blueberry Chicken

A boneless, skinless Chicken Filet topped with a Pecan Crust and fruity Blueberry Demi Glace Served with Anna Potatoes and fresh Seasonal Vegetables
\$21.95

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 and fresh Seasonal Vegetables
\$23.95

Cardamom Lime Chicken

Grilled Breast of Chicken with a delicate Honey Lime Cardamom Sauce over a bed of Rice Pilaf Served with fresh Seasonal Vegetables
\$20.95

Chicken Oscar

Sautéed Chicken Breast topped with Lobster Mix, Asparagus and Bernaise Sauce Served with fresh Herbed Capellini Pasta and fresh Seasonal Vegetables
\$23.95

Chicken Wellington

Breast of Chicken stuffed with Mushroom and Ham Duxelle wrapped in a flakey Puff Pastry Served with Cream Sauce and fresh Seasonal Vegetables
\$21.95

Chicken Scampi

*Sautéed Breast of Chicken topped with Large Shrimp and Garlic Herb Sauce Served with Rice Pilaf **OR** fresh Herbed Capellini Pasta and fresh Seasonal Vegetables*
\$22.95

Spring Chicken

Roasted Chicken Breast Served with roasted Garlic Mashed Potatoes, fresh Seasonal Vegetables and Sauce Naturel
\$20.95

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
\$24.95

Vegetarian Entrees

Stuffed Portobello Mushrooms

A succulent Portobello Mushroom Stuffed with Caponata vegetables and Sundried Tomatoes baked in the old world tradition with Marinara Sauce and Asiago Cheese
\$17.95

Eggplant Parmesan

Tender slices of Eggplant dredged in a seasoned bread crumb mixture and crisp baked Served with an old style Marinara Sauce and Fresh Grated Asiago Cheese
\$16.95

Vegetarian Lasagna

Sundried Tomatoes, Artichoke Hearts, sautéed Spinach and Button Mushrooms with creamy Mozzarella and Ricotta Cheese layered between sheets of Pasta and a fresh Herbed Marinara Sauce
\$18.95

See Your Coordinator for Special Dietary Needs. / All Prices Subject to Change. All prices subject to a 20% Service Charge and the Current Utah Food and Beverage Tax

Pork Entrees

Pork Tenderloin Normandy

Roasted sliced Pork Tenderloin with a caramelized Apple Balsamic Cream Sauce Served with Dauphinoise Potatoes and fresh Seasonal Vegetables
\$24.95

Roast Loin of Pork

Roast Pork Loin with a Sweet Savory Caribbean Mango Cranberry Chutney Served with Butternut Squash Mashed Potatoes and julienne Spring Vegetables
\$23.95

Desserts

(Select One)

Chocolate Three Layer Cake

Chocolate or Mint Brownie with Vanilla Ice Cream and Chocolate Sauce

French Silk Chocolate Mousse with Slivered Almonds

Chocolate Macadamia Nut Moussecake with an Oreo Cookie Crust

Chocolate Decadence with Whipped Cream and a Berry Sauce

New York Cheesecake with a Berry Sauce

Carrot-Raisin Cake

Florentine Cookie Cup with Vanilla Ice Cream and a Berry Sauce

Shortcake with Fresh Glazed Strawberries and Whipped Cream (Seasonal May-September)

Strawberry Crepes with a Berry Sauce and Vanilla Ice Cream (Seasonal May-September)

Rice Pudding with Seasonal Fruit

Traditional Apple Pie a la mode

Key Lime Pie

Fresh Fruit Tarts

Potted Apple with Whipped Cream (Sugar Free/NutraSweet)

Specialty Desserts

(Additional \$2.00 per person)

Chocolate Banana Marzipan Cake- Chocolate Cake layered with Pastry Cream, Chocolate Butter Cream and sliced Bananas topped with Marzipan from natural Almond paste

House Crème Brûlée- Baked Caramel Custard topped with a thin crust of Caramelized Sugar

Pavlova- Crisp Meringue Shell with soft center, Whipped Cream and seasonal Fresh Fruit

Floppy Raspberry Napoleon- Flakey puff pastry layered with delicious Custard Cream and Raspberry Preserves

House Beverages

(Select One)

Lemonade

Limeade

Raspberry Lemonade

Sparkling Apple Juice

Sparkling Cranberry Juice

Sparkling White Grape Juice

Orange/Peach/Passion Fruit

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www.WeddingsAtTempleSquare.com

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