

JOSEPH SMITH
MEMORIAL BUILDING
RESTAURANTS • WEDDINGS • CATERING

Lunch Entrée Menu

Served between 11:00am- 3:30pm

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	\$4.25
Sautéed Mushrooms and Scallops in Brie Sauce	\$4.25
Mushroom Ravioli with Butter Mushroom Broth	\$3.95
Coconut Shrimp with House Marmalade	\$4.75
Mushroom and Crab Au Gratin	\$4.25
Fresh Fruit Compote	\$3.50
Charred Salmon with Orange Mustard Glaze and Thai Salsa	\$4.25
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*

Strawberry Salad

*A delicate blend of crisp Baby Spinach and Red Leaf Lettuce tossed with fresh sliced Strawberries, Sweet Bell
Peppers, crispy Bacon and Served with a Strawberry 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 Entrées

Charbroiled New York Steak

Choice Cut Broiled New York Steak with sautéed Onions and wild Mushrooms Served with Dauphinoise Potatoes and fresh Seasonal Vegetables
\$23.95

Baron of Beef

Sliced Roast Beef with au jus Served with Mashed Potatoes and fresh Seasonal Vegetables
\$19.95

Teriyaki Beef

Tender Medallions of Beef Served with Sesame Jasmine Rice and julienned Asian Style Vegetables
\$22.95

Meatloaf

**Not your momma's meatloaf
A twist on the traditional!**

Lean Ground Beef with sautéed Red and Green Peppers topped with chunky Mashed Potatoes and Cache Valley Cheddar Cheese Served with fresh Seasonal Vegetables
\$19.95

Seafood Entrées

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

Roasted Salmon

Oven Roasted Norwegian Salmon Served with Confetti Pearl Barley, Parsley Coulis and fresh Seasonal Vegetables
\$22.95

Norwegian Salmon

Baked Salmon with Caribbean Chutney Served with Parslied New Red Potatoes and fresh Seasonal Vegetables
\$22.95

Pacific Salmon

Baked Salmon Served with Fresh Pineapple Raspberry Salsa, Parslied New Red Potatoes and fresh Seasonal Vegetables
\$23.95

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

Pasta Entrees

Seafood Fettuccini

Tender pieces of White Fish, Bay Scallops and sautéed Salmon tossed with fresh Seasonal Vegetables, Lemon Pepper Fettuccini and a creamy Asiago Cheese Sauce

\$19.95

Chicken Manicotti

Tender simmered Chicken in Pasta Tubes baked with heavy Whipping Cream and Asiago Cheese Served with creamy Alfredo Sauce, roasted slivered Almonds and fresh Seasonal Vegetables

\$19.95

Chicken Espagnole

Grilled breast of Chicken tossed with Ziti pasta, a Hearty Espagnole Sauce and fresh Seasonal Vegetables

\$19.95

Poultry Entrées

Roman Chicken

*Breast of Chicken with Ricotta Cheese, Spinach, and Sun-Dried Tomatoes Served with Rice Pilaf **OR** Parslied New Red Potatoes and fresh Seasonal Vegetables*

\$19.95

Lafayette Chicken

*Breast of Chicken smothered with Lobster Mix and melted Provolone Cheese Served with Rice Pilaf **OR** Parslied New Red Potatoes and fresh Seasonal Vegetables*

\$21.95

Marsala Chicken

A sautéed boneless skinless breast of Chicken with a sweet Onion Marsala Sauce Served with fresh Herbed Angel Hair Pasta, fresh Seasonal Vegetables and crisp fried Onions

\$20.95

Cardamom Lime Chicken

Grilled breast of Chicken with a delicate Honey Lime Cardamom Sauce Served over a bed of Rice Pilaf with fresh Seasonal Vegetables

\$20.95

Pacific Rim Chicken

Teriyaki marinated Chicken Served with fresh Hawaiian Pineapple, Rice Pilaf and julienned Asian Style Vegetables

\$19.95

Smith Chicken

Breast of Chicken Topped with Ham, Swiss Cheese and Sauce Mornay Served with Rice Pilaf and fresh Seasonal Vegetables

\$19.95

Artichoke Chicken

Juicy breast of Chicken stuffed with sautéed Artichokes, fresh Basil, Thyme and a rich Parmesan and Bleu Cheese filling with Buttery Egg Noodles, fresh Seasonal Vegetables and a delicate

Parmesan Saffron Sauce

\$20.95

Hot Turkey

Traditional hot Turkey dinner Served with Stuffing, Mashed Potatoes, Gravy, Cranberry Sauce and fresh Seasonal Vegetables

\$19.95

Pork Entrees

Pork Tenderloin Normandy

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

\$23.95

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

\$22.95

Sandwich Choices

Sandwiches include: a House Green Salad **OR** our House Specialty Coleslaw, your choice of French Fries **OR** small bag of Chips and choice of one Dessert

Portobello Mushroom Sandwich

Portobello Mushrooms, fire roasted Red Bell Peppers and marinated Sundried Tomatoes with Parmesan Aioli on a toasted Ciabatta style roll

\$16.95

French Dip

Slow roasted Prime Rib of Beef Served on a toasted Kaiser roll with our rich savory Au Jus Lie

\$17.95

Wicked Hoagie

Our untraditional Hoagie with slices of Pastrami, smoked Turkey Breast and Honey Baked Ham with thin slices of Provolone, Aged Swiss Cheese and Avocado Served with a sinfully delicious Chipotle Mayonnaise on an oven toasted

Herbed Ciabatta Roll

\$16.95

Soup and Salad Choices

Soup Bowl

A small Chef Salad, your choice of one of our delicious Soups and one of our desserts

\$13.95

Soup in a Bread Bowl

A fresh baked Sourdough Bread bowl with your choice of one of our savory Soups, a small Chef Salad and one of our desserts

\$15.95

Soup Selections

Potato Leek with Dill, Tomato Bisque, Clam Chowder, Wild Mushroom Onion, Chicken Noodle, Beef Barley, Cream of Vegetable or our famous Butternut Squash Soup

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

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