

MARVELLOUS

— catering —

FULL SERVICE DINNER MENU

Prices listed are based on a minimum group of 40 and include high quality clear plastic disposables. Price will increase for groups below 40.

Prices reflect food and disposables only. Please inquire about our on-site service charges applicable to all full service events. Please call for pickup and delivery menus 801-374-0879.



Entrées

Entrée prices include entrée, two hot side dishes, salad, bread, dessert, drink and clear plastic disposables

Beef Entrees

Classic Pot Roast \$15.80

Beef tenders slow roasted with carrots and onions. Served with made-from-scratch beef gravy.

French Pot Roast \$19.90

Beef medallions and carrots braised in wine until tender.

New York Strip Roast \$20.50 GF

Roasted to perfection. Served with mushroom gravy.

Roast Tenderloin \$29.95 GF

Whole roast carved at the buffet. Served with a brandied mushroom sauce.

Roast Prime Rib \$29.95 GF

Whole roast carved at the buffet. Served with a brandied mushroom sauce.

Chicken Entrées

Creamy Lemon Chicken \$14.85

Chicken breasts lightly breaded and pan seared. Served with a creamy lemon gravy and garnished with lemon slices.

Country Chicken \$14.50

Chicken breasts lightly breaded and pan seared. Served with a creamy country gravy.

Grilled Chicken Breasts \$14.85 GF

Chicken breasts marinated in fresh lime juice and grilled to perfection. Served with fresh mango salsa.

Savory Raspberry Chicken \$15.95

Chicken breasts lightly breaded and pan seared. Served with a savory balsamic raspberry sauce. Garnished with fresh raspberries.

Piccata Chicken \$15.85

Chicken breasts lightly breaded and pan seared. Served with a butter lemon caper sauce.

Molly's French Chicken \$15.85 GF

Chicken breasts braised in a white wine and cream sauce with carrots and onions.

Pomegranate Chicken \$16.90

Grilled chicken breasts with pomegranate balsamic sauce, topped with caramelized onions, bacon, and pomegranate seeds.

Chicken Cordon Bleu \$18.95 GF without Gravy

House prepared with classic ingredients; chicken, ham and Swiss cheese. Bacon wrapped, and pan seared and service with creamy lemon gravy.

Mediterranean Stuffed Chicken Breast \$17.95

Chicken breasts stuffed with chopped tomatoes, basil, garlic and feta. Served with a white wine reduction.

Tequila Lime Chicken \$17.75 (choose one hot side)

Marvellous original creamy tequila sauce. Served over three cheese tortellini and grilled chicken breasts.

Sun Dried Tomato Penne Pasta with Chicken Breast \$16.75 (choose one hot side)

Grilled chicken breasts with penne pasta and a creamy sun-dried tomato sauce with Italian Sausage and parmesan cheese.

Pork Entrées

Classic Pork Pot Roast, \$13.65

Pork tenders slow roasted with carrots and onions. Served with made-from-scratch pork gravy.

Pork Tenderloin, \$15.95

Roasted pork tenderloin served with apple or mango chutney.

Turkey or Seafood Entrées

Roasted Turkey Breast, \$17.45

Jack's famous roasted turkey breast accompanied with Jack's famous fresh sage stuffing and turkey gravy.

Salmon \$19.00

Pan-Seared salmon with choice of cucumber dill sauce or soy mustard glaze.

Hot Side Dishes (Choice of Two)

Marvellous Mashed Potatoes
Garlic Mashed Potatoes
Au Gratin Potatoes
Roasted Red Potatoes
Rice Pilaf (with ham and petite peas)
Vegetable Medley (broccoli, squash and carrots)

Glazed Carrots
Sautéed Broccoli
Sautéed Green Beans
Mashed Sweet Potatoes (add \$.95)
Asparagus Spears (add \$.95)
Ratatouille (add \$2.00)

Salads (One Choice)

Spinach Salad

Fresh spinach and romaine tossed with sugared almonds, mozzarella cheese, mandarin oranges, dried cranberries and our home-made raspberry vinaigrette dressing.

Garden Salad

Fresh spinach and romaine tossed with grape tomatoes, cucumbers, matchstick carrots and red cabbage. Served with home-made ranch and white balsamic vinaigrette dressings on the side.

Classic Caesar Salad

Fresh romaine tossed with mozzarella cheese, grape tomatoes, home-made croutons and caesar dressing.

Pear Gorgonzola Salad, add \$.45

Spring mix and romaine tossed with sugared pecans, dried cranberries, red grapes, fresh pears, blue cheese, purple onions, and white balsamic dressing.

California Citrus Salad, add \$1.00

Spring mix and romaine tossed with mandarin oranges, dried cranberries, green apples, avocados, purple onions, blue cheese, sugared pecans and citrus dressing.

Bread Selections (One Choice)

Sliced Artisan Breads (wheat and white)
Home-style Dinner Rolls
Shirley's Dinner Rolls (add \$.35)

Beverages

Lemonade & Ice Water (included in price per person)
Fresh Strawberry or Raspberry Lemonade (add \$.30)

Dessert Selections (One Choice per Thirty People)

Chocolate Caramel Cake
Molly's Carrot Cake
Lemon Cream Cake
Citrus Pound Cake with Fresh Berries (add \$3.00)
Molly's Chocolate Cream Cheese Cake

Pumpkin Crumb Cake
Apple Raspberry Crisp with Fresh Cream
Peach Blueberry Cobbler with Fresh Cream
White Chocolate Bread Pudding (add \$1.00)
Mini Dessert Trio (add \$3.00)

China and linens are available upon request. 7.85% Utah prepared food tax applies to all catered events.
Please call for a detailed quote. 801.374.0879