

Marvellous Dinner Parties



Prices listed are based on a minimum group of 40 and include high quality clear plastic disposables.
Prices reflect food and disposables only. Please inquire about our on-site service charges applicable to all events, excluding pickups and deliveries.

Entrées

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

Beef Entrées

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

Roasted to perfection. Served with mushroom gravy.

Steaks (market price)

Please call for details.

Roast Tenderloin, \$29.95

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

Roast Prime Rib, \$26.65

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

Chicken Entrées

Creamy Lemon Chicken, \$14.85

Boneless chicken breasts lightly breaded and pan seared. Served with a creamy lemon sauce and garnished with lemon slices.

Country Chicken, \$14.50

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

Pan Seared Herb Chicken, \$14.85

Boneless, skinless chicken breasts coated with rosemary, basil and thyme. Served with fresh thyme sauce.

Grilled Chicken Breasts, \$14.85

Boneless, skinless chicken breasts marinated in fresh lime juice and grilled to perfection. Served with fresh mango salsa.

Savory Raspberry Chicken, \$15.95

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

Piccata Chicken, \$15.85

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

Molly's French Chicken, \$15.85

Boneless 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

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

Tequila Lime Chicken Breasts with Tortellini, \$17.75 (choose one hot side)

Marvellous original creamy tequila lime sauce. Served over three cheese tortellini and pan seared chicken breasts.

Mediterranean Stuffed Chicken Breast, \$17.95

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

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.

Hot Side Dishes (Choice of Two)

Marvellous Mashed Potatoes, Garlic Mashed Potatoes, Au Gratin Potatoes, Roasted Red Potatoes, or Rice Pilaf *with ham and petite peas*

Vegetable Medley (*broccoli, squash and carrots*), Glazed Carrots, Sautéed Broccoli, or Sautéed Green Beans

Mashed Sweet Potatoes, *add \$.95*, Asparagus Spears, *add \$.95*, Ratatouille, *add \$2.00*

Salads (One Choice)

Spinach Salad ***chef's choice***

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*

Dessert Selections (One Choice per Thirty People)

Chocolate Caramel Cake

Lemon Cream Cake

Molly's Carrot Cake

Pumpkin Crumb Cake

Apple Raspberry Crisp with Fresh Cream

Peach Blueberry Cobbler with Fresh Cream

White Chocolate Bread Pudding, *add \$1.00*

Citrus Pound Cake with Fresh Berries, *add \$2.35*

Molly's Chocolate Cream Cheese Cake

Ask about our Mini Dessert Trio!! Add \$3.00

Beverages

Lemonade & Ice Water (*included in price per person*)

Fresh Raspberry or Strawberry Lemonade, *add \$.30*

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 •