

EVENTS

CATERING MENU

JOSEPH SMITH MEMORIAL BUILDING

MEETINGS
EVENTS &

EVENTS

CATERING MENU

Utah Food and Beverage Tax and a 22% Service Charge will be added to the total bill. Menu selection is due to your coordinator 30 days prior to the first event. Prices listed per person.

Please select one menu for the entire group. For special dietary requests contact your coordinator. Prices and menu are subject to change.

BREAKFAST MENU

Served before 10:30am

Pancakes or French Toast - \$15.00

Served with Eggs, Sausage, or Bacon

Breakfast Potatoes or Hashbrowns - \$15.00

Served with Eggs, Sausage, or Bacon

Sausage and Gravy - \$15.00

Served with Buttermilk Biscuits and Scrambled Eggs



BREAK MENU

Please select one menu for the entire group

BREAK BOXES

Continental Box - \$12.00

Yogurt, Melon Berry Cup, Muffin, Cinnamuffin or Mini Croissant

Sweet Box - \$6.00

Skittles, M&Ms, Apple Slices and Caramel Sauce, Brownie

Healthy Box - \$6.00

Baby Bell Cheese and Crackers, Hummus with Carrots and Celery

Salt Box - \$6.00

Chips and Salsa, Mixed Nuts, Peanut Butter Cookie, Salted Caramels

Stress Box - \$5.00

Pineapple, Grapes, Dark Chocolate, Mixed Nuts

SPECIALTY BREAKS

Smoothies - \$5.00

Green, Berry, Banana Strawberry, or Mango

Hummus with Vegetables and Crackers - \$6.00

Soppressata, Cheeses, Breads and Pepperoncini - \$6.50

Nacho Bar - \$5.00

Pretzels, Peanuts and Popcorn - \$5.00

A LA CARTE ITEMS

Danishes, Muffins or Cinnamuffins - \$2.50

Quick Breads - \$1.25/per slice

Bagels and Cream Cheese - \$4.25

Protein Bars - \$3.50

Yogurt - \$2.00

Yogurt Parfait - \$4.00

Whole Fruit - \$1.75

Fresh Fruit Tray - \$4.50

Cheese Tray - \$7.00

Vegetable Tray - \$4.50

Chips and Salsa - \$4.00

Brownies, Lemon Bars - \$4.00

Cookies - \$1.00

Mixed Nuts - \$3.50

Hot Chocolate - \$4.00

Herbal Tea - \$1.75

Smart Water - \$3.00

Bottled Water or Ice Water - \$2.00

Sodas, Juice or Milk - \$2.00

SALAD MENU

A salad selection is included with each entrée selection

House Salad

House Greens with Carrots, Tomatoes, Cucumbers and Vinaigrette Dressing

Caesar Salad

Romaine, Parmesan Cheese, Crouton and Housemade Caesar Dressing

Kale Salad

Kale, Mandarin Oranges, Blackberries, Strawberries, Carrots and Ginger Soy Dressing

Greek Salad

Romaine, Tomatoes, Cucumbers, Olives, Feta Cheese and Herb Vinaigrette Dressing

Spinach Salad

Spinach and Mixed Greens with Cranberries, Bacon, Hardboiled Egg, Parmesan Cheese and Apple Vinaigrette Dressing

Knife and Fork Iceberg Salad - \$1.50

Petite Iceberg, Bleu Cheese, Bacon, Tomatoes and Vinaigrette Dressing

Knife and Fork Caesar Salad - \$1.00

Wedge of Romaine, Parmesan Cheese, Crouton, Lemon Wedge, Black Pepper and Housemade Caesar Dressing

Knife and Fork Berry Salad - \$1.50

Petite Iceberg, Romano Cheese, Assorted Berries and Apple Vinaigrette Dressing



LUNCH MENU

Served between 11:00am-3:30pm

All entrée selections, with the exception of entrée salads and sandwiches, include choice of one Salad, Entrée, and Dessert. Lion House rolls and ice water are served complimentary.



BEEF ENTRÉES

Teriyaki Beef - \$29.00

Beef Tenderloin Medallions served with Teriyaki Sauce, Jasmine Rice and a Fresh Seasonal Vegetable

Braised Beef - \$28.00

Braised Beef served with Gravy, Mashed Potatoes and a Fresh Seasonal Vegetable

Meatloaf - \$26.00

Lean Ground Beef with Sautéed Onions and Herbs served with Mashed Potatoes and a Fresh Seasonal Vegetable

CHICKEN ENTRÉES

Chicken Fajitas - \$24.00

Marinated Chicken sautéed with Peppers and Onions served with Avocado Sauce, Lime Wedges, Beans and Rice

• Steak in place of Chicken for all guests – add \$4

Smith Chicken - \$25.00

Pan-Seared Chicken Breast topped with Ham and Swiss Cheese served with Mornay Sauce, Wild Rice Pilaf and a Fresh Seasonal Vegetable

Parmesan Chicken Breast - \$26.00

Chicken Breast with Parmesan Cheese served with Alfredo Sauce, Linguine and a Fresh Seasonal Vegetable

Thyme Lemon Chicken - \$25.00

Chicken Breast served with Lemon and Thyme Beurre Blanc, Mushroom Rice Pilaf and a Fresh Seasonal Vegetable





PORK ENTRÉES

- Pork Enchilada** - \$24.00
Roasted Pork Rolled in a Corn Tortilla topped with Green Sauce and Jack Cheese served with Beans and Rice
- Bacon Wrapped Pork Loin** - \$26.00
Porkloin wrapped with Bacon served with Jus, Mashed Sweet Potatoes and a Fresh Seasonal Vegetable

PASTA ENTRÉES

- Pasta and Meatballs** - \$24.00
Marinara Sauce and Linguine served with Housemade Meatballs and Garlic
- Lasagna** - \$24.00 - (Minimum 24 people)
Marinara Sauce and Linguine served with Housemade Meatballs and Garlic

FISH/SEAFOOD ENTRÉES

- Mediterranean White Fish** - \$26.00
Served with Capers, Olives, Cherry Tomatoes, Lemon Butter Sauce, Cilantro Rice and a Fresh Seasonal Vegetable
- Lemon Butter Salmon** - \$27.00
Salmon served with a Lemon Butter Sauce, Mashed Potatoes and a Fresh Seasonal Vegetable
- Seafood Enchilada** - \$27.00
Crab, Lobster, Shrimp and White Sauce rolled in a Flour Tortilla topped with Mozzarella and Jack Cheese served with Lemon Cilantro Rice and Grilled Vegetables
- Lobster Pot Pie** - \$25.00
Flaky Crust filled with Lobster, Mixed Vegetables, Herbs and White Sauce served with a Fresh Seasonal Vegetable

LUNCH MENU *(cont.)*

Served between 11:00am-3:30pm

ENTRÉE SALAD SELECTIONS

All entrée salad selections include the following: Choice of One Entrée Salad and One Dessert.

- Chicken Cranberry Salad** - \$19.00
Mixed Greens, Chicken, Parmesan Cheese, Cranberries, Almonds, Tomatoes and Raspberry Vinaigrette Dressing
- Chicken Mango Salad** - \$19.00
Mixed Greens, Chicken, Mango, Sesame Seeds, Sunflower Seeds, Almonds and Ginger Soy Dressing
- Cobb Salad** - \$19.00
Romaine, Turkey, Bacon, Bleu Cheese, Avocado, Boiled Egg, Tomatoes and Vinaigrette Dressing

- Taco Salad** - \$20.00
Romaine, Chicken, Black Beans, Corn, Cheddar Cheese, Black Olives, Tomatoes, Onions, Tortilla Chips, Sour Cream and Chipotle Vinaigrette Dressing



SANDWICH SELECTIONS

All sandwich selections include the following: Kettle Cooked Potato Chips, Choice of One Salad, Sandwich, and Dessert.

COLD SANDWICHES

- Southwest Chicken Wrap** - \$18.00
Grilled Chicken, Bacon, Cheddar Cheese, Tomato, Green Onion, Romaine and Jalapeno Ranch Dressing wrapped in a Tortilla
- Chicken Salad Sandwich** - \$21.00
Chicken Salad and Sprouts served on a Croissant
- Turkey and Ham Sandwich** - \$19.00
Turkey, Ham, Provolone Cheese, Tomato, Onion, Lettuce, Olive Oil/Vinegar and Herbs served on a Hoagie Roll
- Turkey Bacon Avocado Sandwich or Wrap** - \$24.00 - (Select one)
Turkey, Bacon, Avocado, Swiss Cheese and Mayonnaise served on a Ciabatta Roll or wrapped in a Tortilla

- Vegetarian Sandwich** - \$24.00
Cucumbers, Red Peppers, Tomatoes, Swiss Cheese, Avocado and Sprouts on a Hoagie Roll

HOT SANDWICHES

- Open Faced Prime Rib Sandwich** - \$26.00
Thin Sliced Prime Rib smothered in Onions, Peppers and Mushrooms on a Focaccia Roll served with Jus and Horse Radish
- Open Faced Turkey Sandwich** - \$24.00
Roasted Breast of Turkey, Cranberry Sauce and Gravy on top of a Focaccia

DINNER MENU

Served after 4:00pm

*All entrée selections include choice of one Salad, Entrée, and Dessert.
Standard rolls and ice water are served complimentary.*

BEEF ENTRÉES

Bacon Wrapped Tenderloin - \$33.00

Tenderloin wrapped with Bacon and sprinkled with Bleu Cheese served with a Sweet Potato and a Fresh Seasonal Vegetable

Grilled Beef Tenderloin - \$35.00

Tenderloin with Rosemary Au Jus served with Au gratin Potatoes and a Fresh Seasonal Vegetable

Braised Beef - \$28.00

Braised Beef served with Gravy, Mashed Potatoes and a Fresh Seasonal Vegetable

Teriyaki Beef - \$29.00

Beef Tenderloin Medallions served with Teriyaki Sauce, Jasmine Rice, and a Fresh Seasonal Vegetable

PORK ENTRÉE

Marinated Pork Loin - \$28.00

Pork Loin with a Citrus Marinade served with Mashed Red Potatoes and a Fresh Seasonal Vegetable

CHICKEN ENTRÉES

Herbed Chicken - \$25.00

Airline Breast of Chicken served with Butter Thyme Sauce, Mashed Potatoes and a Fresh Seasonal Vegetable

Smith Chicken - \$25.00

Pan-Seared Chicken Breast topped with Ham and Swiss Cheese served with Mornay Sauce, Wild Rice Pilaf, and a Fresh Seasonal Vegetable

Chicken Parmesan - \$26.00

Grilled Breast of Chicken with Housemade Marinara and Mozzarella Cheese served with Angel Hair Pasta and a Fresh Seasonal Vegetable

Chicken Wellington - \$35.00

Breast of Chicken stuffed with Mushroom and Ham Duxelle wrapped in a Flaky Puff Pastry served with Cream Sauce and a Fresh Seasonal Vegetable

FISH ENTRÉES

Mediterranean White Fish - \$26.00

Mediterranean White Fish Served with Capers, Olives, Cherry Tomatoes, Lemon Butter Sauce, Cilantro Lime Rice and a Fresh Seasonal Vegetable

Lemon Butter Salmon - \$27.00

Salmon served with a Lemon Butter Sauce, Mashed Potatoes and a Fresh Seasonal Vegetable

PASTA ENTRÉE

Pasta and Meatballs - \$24.00

Marinara Sauce and Linguine served with Housemade Meatballs and Garlic Bread

DUO ENTRÉES

Pork Chop and Shrimp - \$33.00

Pork Chop with Sweet Chili Sauce and Grilled Shrimp Skewer served with Buttered Couscous and a Fresh Seasonal Vegetable

Beef and Herbed Chicken Medallion - \$37.00

Herb Seared Beef Tenderloin and Chicken Medallion served with Beurre Blanc Sauce, Mashed Sweet Potatoes and a Fresh Seasonal Vegetable

Short Rib and Shrimp - \$39.00

Braised Short Rib with Beef Jus and Grilled Shrimp served with Loaded Rice and a Fresh Seasonal Vegetable

Garlic Chicken and Lime Shrimp - \$33.00

Garlic Chicken and Lime Shrimp served with White Rice and Snow Peas

Salmon and Steak - \$37.00

Grilled Salmon and New York Steak served with Compound Butter, Smashed Red Potatoes and a Fresh Seasonal Vegetable

Salmon and Shrimp - \$33.00

Baked Salmon and Grilled Shrimp in Scampi Sauce served with Wild Rice Pilaf and a Fresh Seasonal Vegetable

TRI ENTRÉE

Sausage, Pork Tenderloin and Steak - \$40.00

Kielbasa Sausage, Herb Crusted Pork Tenderloin and NY Steak served with Compound Butter, Baked Potato and a Fresh Seasonal Vegetable





With exceptional catering created to meet the unique needs of your event, it's not hard to see why Joseph Smith Memorial Building Meetings and Events has some of the most sought-after event space in Salt Lake City.

LUNCH & DINNER BUFFET MENU

Served after 11:00am

Please select one menu for the entire group. All Lunch/Dinner buffets have a minimum of 40 people. Light Buffets are served between 11:30 am and 3:30 pm

Deli Sandwich Buffet - \$26.00

- House Green Salad with Ranch and Raspberry Vinaigrette Dressings
- Pasta Salad
- Ham, Turkey and Roast Beef
- Cheddar, Pepper Jack and Provolone
- Condiments: Lettuce, Pickles, Mayonnaise, Tomatoes, Avocados, Mustard, Onions, Sprouts, Oil/Vinegar
- Wheat and White Hoagie Rolls
- Choice of One Dessert

Soup and Salad - \$22.00

- House Green Salad with Ranch and Raspberry Vinaigrette Dressings
- Fresh Fruit Salad
- Apple Broccoli Salad
- Choice of Two Soup Selections:
 - Tomato Basil Soup • Broccoli and Cheese Soup • Chicken and Wild Rice Soup • Chili Con Carne Vegetable Chili • Thai Lime Coconut Soup
- Lion House Rolls with Honey Butter
- Choice of One Dessert

Baked Potato Buffet - \$25.00

- House Green Salad with Ranch and Raspberry Vinaigrette Dressings
- Apple Broccoli Salad
- Large Idaho Baked Potato with Condiments:
 - Meat or Vegan Chili • Cheddar Cheese Bacon • Broccoli • Tomatoes • Green Onions • Cheese Sauce • Sour Cream
- Lion House Rolls with Honey Butter
- Choice of Two Desserts
- Both Chili's for all guests - add 4.00

Wasatch Buffet - \$35.00

- Kale Salad
- Tomato Cucumber Salad
- Beef Medallions with Cherry Jus
- Salmon with Fruit Salsa
- Yukon Gold Mashed Potatoes
- Roasted Baby Carrots with Maple Butter
- Lion House Rolls with Honey Butter
- Choice of Two Desserts

Ensign Buffet - \$30.00

- House Green Salad with Ranch and Raspberry Vinaigrette Dressings
- Bell Pepper and Cucumber Salad
- Rosemary and Thyme Crusted Pork Loin with Browned Butter
- Grilled Chicken Thigh with Pineapple Jalapeno Sauce
- Rice Pilaf
- Fresh Seasonal Vegetable
- Lion House Rolls with Honey Butter
- Choice of One Dessert

Oquirrh Buffet - \$33.00

- House Green Salad with Ranch and Raspberry Vinaigrette Dressings
- Fresh Grape Salad
- Lemon Herb Salmon
- Grilled NY Steak in Light Jus
- Mashed Potatoes
- Fresh Seasonal Vegetable
- Lion House Rolls with Honey Butter
- Choice of Two Desserts

Uinta Buffet - \$49.00

- House Green Salad with Ranch and Raspberry Vinaigrette Dressings
- Smoked Salmon with Jalapeno Cream Cheese
- Antipasto Platter
- Cheese Platter with Lavash and Crackers
- Prime Rib with Carver
- Herb Roasted Chicken
- Olive and Tomato Salmon
- Garlic Rosemary Fingerling Potatoes
- Fresh Seasonal Vegetable
- Lion House Rolls with Honey Butter
- Choice of Three Desserts

LUNCH & DINNER BUFFET MENU (cont.)

Served after 11:00am

Please select one menu for the entire group. All Lunch/Dinner buffets have a minimum of 40 people. Light Buffets are served between 11:30 am and 3:30 pm

Italian Buffet - \$29.00

- House Green Salad with Ranch and Raspberry Vinaigrette Dressings
- Roasted Red Bell Peppers and Tomato Bread Salad
- Caprese Salad
- Grilled Pork Chops with Herbs and Mushrooms
- Chicken Scaloppini
- Penne Pasta with Alfredo and Pancetta
- Breadsticks
- Choice of One Dessert
- Enhancements:
 - Manicotti - \$4.00
 - Meat or Vegetarian Lasagna - \$5.00

Asian Buffet - \$30.00

- Ginger and Garlic Kale Salad
- Egg Drop Soup or Hot and Sour Soup
- Kung Pao Chicken
- Mongolian Beef
- Garlic Shrimp
- Sticky Rice
- Fresh Seasonal Vegetable
- Choice of One Dessert

Mexican Buffet - \$30.00

- House Green Salad with Ranch and Raspberry Vinaigrette Dressings
- Jicama Slaw
- Chicken Fajitas
- Chili Verde
- White Flour Tortillas
- Condiments: Cheese, Olives, Tomatoes, Sour Cream, Cuacamole, Salsa
- Tortilla Chips
- Refried Beans and Scallion Lime Rice
- Tres Leches
- Churros

Hawaiian Buffet - \$30.00

- House Green Salad with Ranch and Raspberry Vinaigrette Dressings
- Tropical Fruit Platter
- Macaroni Salad
- Kalua Pork
- Marinated Chicken Thigh
- Chicken Hekka
- Steamed Sticky Rice
- Pineapple Cake
- Haupia (Coconut Pudding)
- Enhancements:
 - Lau Lau (GF) - \$4.00

BUFFET ENHANCEMENTS

The following items can be added to any of our Lunch/Dinner Buffets and will be ordered for your entire group.

Fresh Fruit Tray - \$2.50

Antipasto Vegetable Tray - \$2.00

Composed Salad - \$1.50

Shrimp Bowl - \$75.00 per bowl

Entrees:

- Teriyaki Beef - \$5.00
- Salmon with a Dijon Glaze - \$4.00
- Herb Roasted Chicken - \$4.00
- Rosemary and Thyme Pork Loin - \$4.00
- Tofu and Asparagus - \$5.00
- Ratatouille (Vegan) - \$5.00
- Vegetable Lasagna - \$5.00

Soup - \$3.50 - (select one)

- Tomato Basil Soup
- Broccoli and Cheese Soup
- Chicken and Wild Rice Soup
- Chili Con Carne
- Vegetable Chili
- Thai Lime Coconut Soup

CARVERY ENHANCEMENTS

Prices include carver for one hour. Each additional hour and/or additional Carver - \$75.00

Prime Rib Roast Au Jus and Horseradish
- \$6.00

Turkey Breast with Gravy - \$5.00



DESSERT AND BEVERAGE SELECTIONS

Please select one option for the entire group.

DESSERT

Chocolate Cake

New York Cheesecake with Berry Sauce

Turtle Cheesecake

Lemon Cake

BEVERAGES

Raspberry Lemonade - \$1.50

Sparkling Apple Juice - \$1.00

Sparkling White Grape Juice - \$1.00

Hot Chocolate - \$4.00

Herbal Tea - \$1.75

Infused Water - \$2.50



RECEPTION MENU

Please select one menu for the entire group.

HORS D'OEUVRE RECEPTION STATIONS

(Minimum 25 guests)

**Cheese Platter or Fruit Platter
and One Hors d'oeuvre Station - \$10.00**

**Cheese Platter or Fruit Platter
and Two Hors d'oeuvres Station - \$15.00**

**Cheese Platter, Fruit Platter
and Two Hors d'oeuvres Station - \$20.00**

**Cheese Platter, Fruit Platter
and Three Hors d'oeuvres Station
- \$25.00**

HORS D'OEUVRE RECEPTION STATIONS

(Up to three (3) selections included in pricing
above. If you choose to add additional Hors
d'oeuvre options to your event, pricing below is
applicable)

**Beef Skewer with Sweet Chili Sauce
- \$5.00**

**Beef Wellington with Horseradish Sauce
- \$4.50**

**Chicken Satay with Citrus Soy Sauce
- \$4.00**

**Chicken and Vegetable Lettuce Wrap
with Peanut Sauce - \$5.25**

**Crab Cake with Lime Cream Fraiche
- \$4.50**

**Bacon Wrapped Shrimp with Maple
Cranberry Sauce - \$5.00**

**Spicy Italian Sausage and Cipollini
Skewer with Whole Grain Mustard
- \$4.00**

Eggroll with Sweet Chili Sauce - \$4.50

Pot Sticker with Citrus Soy Sauce - \$4.75

**Croquette with Blue Cheese Mornay
- \$4.00**

Bacon Wrapped Jalapeno - \$4.00

**Grilled Vegetable Skewer with Balsamic
Reduction - \$4.50**

**Mushroom Cap stuffed with Crab and
Cheese - \$4.50**

CAKE AND PIE RECEPTION STATION - \$9

(Minimum 75 guests)

Pies

Apple • Cherry • Mixed Berry • Key Lime
Chocolate Cream • Pumpkin (Seasonal October-
December) • Strawberry (Seasonal April-
September)

Cakes

Carrot • New York Cheesecake • Pumpkin Cake
with Cream Cheese Icing • Chocolate Cake •
Chocolate Macadamia Nut Mousse cake



Located in the heart of Salt Lake City, the atmosphere at the Joseph Smith Memorial Building is impossible to match. Old-world elegance and glamour fill every room while modern conveniences and unbeatable food and staff make this a dream venue.

RECEPTION MENU ENHANCEMENTS

The following items can be added to our Hors d'oeuvre and Cake & Pie Reception Stations and will be ordered for your entire group.

RECEPTION ENHANCEMENTS

Fresh Fruit Platter - \$4.50

Crudit  Platter - \$4.50

Antipasto - \$6.75

Roasted Vegetables with Bread - \$4.50

Cheese Platter with Lavosh and Crackers
- \$7.00

Cheese Fondue with Bread - \$6.00

Goat Cheese Tort with Lavosh and Crackers
- \$8.00

Crab Dip, Bread and Celery - \$5.75

California Roll - \$6.00

Smoked Salmon Crostini - \$6.25

Mini Sandwich: Cold Cut or Chicken Salad
- \$4.00

Lion House Roll with Honey Butter - \$3.00

Soup - \$4.50

Tomato Basil • Broccoli and Cheese • Chicken and Wild Rice • Chili Con Carne • Vegetable Chili • Thai Lime Coconut

SPECIALTY RECEPTION ENHANCEMENTS

Shrimp Cocktail - \$6.00

Smoked Salmon with Jalapeno Cream Cheese and Red Onions - \$6.00

Carved Roasted Tenderloin with Bread, Dijon, and Horseradish - \$8.00

Prices include carver for one hour.
Each additional hour and/or additional Carver - \$75.00

PASTRY RECEPTION ENHANCEMENTS

Lemon Meringue Tartlet - \$3.00

Strawberry Orange Tartlet - \$3.75

Chocolate Caramel Tartlet - \$3.00

Raspberry Tartlet - \$3.50

Mini  clair - \$3.50

Mini Cannoli - \$4.50

Mini Turnover: Apple, Cherry or Peach
- \$4.50

Chocolate Mousse Bar - \$3.25

Cheesecake Bite: Vanilla, Chocolate or Strawberry Swirl - \$3.00

Almond Raspberry Petit Four - \$3.00

RECEPTION MENU ENHANCEMENTS

The following items can be added to our Hors d'oeuvre and Cake & Pie Reception Stations and will be ordered for your entire group.

BEVERAGE ENHANCEMENTS

(Minimum 25 guests)

Infused Water - \$2.50

Raspberry Lemonade - \$1.50

Sparkling Apple Juice - \$1.00

Sparkling White Grape Juice - \$1.00

Hot Chocolate - \$4.00

Herbal Tea - \$1.75



Joseph Smith Memorial Building Meetings and Events offers a stunning venue and premier event spaces in Salt Lake City to accommodate your needs and budget. With 9 banquet rooms that can accommodate 10 to 600 people, we provide the right space whether you're planning an intimate event or the party of the year.

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