



BBQ's & Picnics

Barbecue Station Ideas

CHUCK WAGON BBQ St. Louis ribs, beef brisket, and grilled chicken with cowboy potatoes, baked beans, housemade barbecue sauce, coleslaw, potato salad, and buttermilk biscuits with fresh honey butter, and Texas fudge cake

BRAZILIAN CHURRASCO grilled meats served on long sword skewers including grilled caipirinha chicken with lime and mint, grilled garlic sirloin tri-tip and linguica sausage. Accompanied by grilled pineapple, garlic roasted tri color fingerling potatoes, spicy cous cous, and a Brazilian hearts of palm salad lightly tossed in a dressing of coconut milk, lime juice, and honey on a bed of bibb lettuce

LUAU grilled Frenched teriyaki chicken and kalua pork served with hawaiian macaroni salad, a tossed green salad, fried rice, fresh tropical fruit, and haupia pudding

TASTE OF UTAH BBQ Utah harvest salad, farro and quinoa rainbow salad served alongside Tooele Valley spare ribs and Snake River Farms beef brisket. Includes asparagus, green tipped carrots, dutch oven potatoes, and warm apple cobbler with local ice cream

CRAB BOIL a traditional "lowcountry" crab boil with tender jumbo shrimp, crab, andouille sausage, fresh corn on the cob, baby new red potatoes, cajun garlic bread and housemade cornbread, fresh raisin coleslaw, amaretto fruit salad and a garden fresh strawberry shortcake

Picnic Station Ideas

PROMONTORY PICNIC assorted artisan deli sandwiches, our famous from scratch chicken noodle soup, green salad, and housemade dessert

PULLED PORK SANDWICHES slow-cooked pork with our house barbeque sauce on a deli roll with coleslaw, potato salad, baked chips, pickle spear, and freshly baked cookies

ZION EXCURSION house green salads, potato salad, rainbow grain salad, make your own sandwich station including artisan deli rolls, chef carved flank steak and chef carved local turkey, local and imported cheeses, assorted sandwich toppings and aiolis, our housemade chicken noodle soup and potato bacon soup, and assorted large cookies

UTAH CHILI AND CORNBREAD white chicken chili, southwest salad, cornbread with honey butter, and housemade dessert





Action Stations

Action Station Ideas

- CHEESEMONGER BAR** guests customize their own grilled cheese sandwiches with local fresh ingredients
- GUACAMOLE AND SALSA BAR** guacamole made fresh by our chefs while guests watch with fresh and delicious ingredients including avocado, cilantro, onion, garlic, lemon, lime, and tomatoes. With our fresh tomatillo salsa, black bean jicama corn salsa or a traditional red salsa and crisp fried tortilla chips
- SLIDER BAR** flank steak slider on artisan bread, caprese bacon sliders on ciabatta, pulled pork slider on pretzel roll. Guests top with chimichurri sauce, our housemade BBQ sauce, whole grain mustard, or balsamic aioli. Served with french fries and tots
- CHURRASCO STATION** variety of meats served on stainless steel swords sliced onto guests plates by chefs. Includes grilled garlic sirloin tri-tip, sausage, grilled caipirinha chicken, and grilled pineapple
- MEZZALUNA SALAD STATION** chef chopped greens using a mezzaluna knife, then tossed in a spinning bowl with dressing, and finally assembled onto small plates
- STREET TACO BAR** chefs create tacos using fresh corn tortillas topped with carne asada. Guests can finish with their choice of toppings

CEVICHE STATION	guests make their own ceviche with shrimp, ahi tuna, corvina sea bass, and scallops then topped with mango, red onion, cilantro, red bell peppers, cucumber, minced jalapeno, ribboned coconut, sweet corn. Zest with freshly squeezed grapefruit, orange, or lime juice, and finish with chipotle aioli, tequila lime aioli, or avocado crema
GOURMET MAC & CHEESE	macaroni and cheese made with local and imported cheese then guests can add lobster meat, fried chicken bites, apple smoked bacon, and other fresh toppings
HAND ROLLED SUSHI BAR	chefs create a variety of hand rolled sushi. Served with edamame
SPANISH PAELLA STATION	shrimp, mussels, clams, sausage, chicken, saffron rice, parsley, chives, and oregano cooked together in a traditional paella pan
SOUP TASTING BAR	Utah beer cheese soup with pretzel bites creamy chicken with fresh biscuit tomato bisque with basil crema and a brie crouton
CAPRESE CARVING STATION AND SALT BAR	selection of local tomatoes with assorted local and international salts, bocconcini, chevre, infused olive oils, balsamic vinegars with toasted house made baguettes and fresh ciabatta, and focaccia
CURRY BAR	three varieties of curry with naan bread and papadum, jasmine rice and basmati rice. Let guests top with nuts, cilantro, green onion, mint, tamarind chutney, chili paste, and plain yogurt
BREAKFAST SANDWICH STATION	let our chefs create the perfect breakfast sandwich with fresh eggs, and local meats and cheese
OMELET BAR	made to order omelets with guests choice of several different ingredients
SAVORY BREAKFAST CREPES	filled with chive and spinach scrambled eggs and topped with a mornay sauce