LeCroissant
CATERING & EVENTS
Holiday
Menu
Planning
Guide

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Holiday Cocktail Party Packages

Our culinary team has created delicious menus that are perfect for your cocktail party, holiday reception or intimate get together. From afternoon open houses to an elegant evening cocktail party, there is something for everyone. Let us help you customize any of these menus and create the perfect event! Whatever your choices, our event planners are happy to help you plan your event and attend to every detail.

Holiday cocktail packages include buffet table linens and buffet table centerpiece, china with flatware, cocktail napkins, and water goblets.

Prices subject to staffing, service charge and tax.
Inquire about special dietary needs.

The Holiday Lounge Cocktail Party

BUTTERNUT SQUASH SOUP SHOTS	with cinnamon crema
UTAH TROUT CANAPE	smoked local steelhead trout served on a bagel crostini smeared with a High West Campfire Rye spread. Garnished with Park City's Strong Vertical Gardens microgreens
CRANBERRY POMEGRANATE TAPENADE	served with crostini and mascarpone cream
CHICKEN WELLINGTON BOUCHEE	tender pieces of chicken breast in a creamy supreme sauce inside a flakey puff pastry shell.
POMEGRANATE BRAISED SHORT RIBS	tender pieces of beef short ribs slow braised in a pomegranate jus and finished with pomegranate arils
AHI TUNA NICOISE BITE	seared ahi tuna on a potato base topped with caper aioli, niçoise olive, and fresh tarragon
DESSERT	gourmet dessert assortment
BEVERAGES	infused water

Snowy Afternoon

SEASONAL VEGETABLE CRUDITE DISPLAY	carrots, celery, cauliflower, cucumbers, broccoli, and dip
APPLE BBQ MEATBALLS	
CUBED CHEESES AND CRACKERS	
DELUXE HOLIDAY COOKIE DESSERT ASSORTMENT	a variety of seasonal, delicious, made-from-scratch, bite-sized cookies
BEVERAGES	infused water

Nutcracker Suite Dessert Reception

GOURMET HOLIDAY DESSERT ASSORTMENT	a variety of seasonal, delicious, made-from-scratch, bite-sized desserts
HOT BEVERAGE BAR	hot chocolate & hot apple cider with peppermint candies, whipped cream, marshmallows & cinnamon candies
INFUSED WATER	

Very Merry Cocktail Reception

BOUNTIFUL CHEESE DISPLAY	featuring imported and domestic cheeses and meats, marinated olives and garnished with nuts, grapes, dried fruits, and berries, served with sliced bread
SEASONAL ROATED GARDEN VEGETABLE DISPLAY	served with house aioli
BEEF TENDER PLATTER	thinly sliced bourbon pepper crusted beef tenders served with baguette slices, creamy horseradish, and whole grain mustard
HOLIDAY BRUSCHETTA BAR	served with sliced breads and olive oil toasted crostini.Toppings include roasted garlic goat cheese spread, cranberry pomegranate tapenade with mascarpone, and olive tapenade
STUFFED CREMINI MUSHROOMS	filled with local sausage and Beehive rosemary cheese
WARM ARTICHOKE DIP	with pita chips and fresh corn chips
DELUXE HOLIDAY DESSERT ASSORTMENT	a variety of delicious, made-from-scratch, bite-sized desserts
BEVERAGES	cranberry ginger spritzer infused water

Over the River and Through the Woods

SEASONAL ROATED GARDEN VEGETABLE DISPLAY	served with house aioli
SMOKED TURKEY & PEPPER JACK CHEESE SANDWICHES	with cranberry mayo on mini artisan breads
BUBBLING ARTICHOKE DIP	served with sliced breads and pita chips
DELUXE HOLIDAY DESSERT ASSORTMENT	a variety of delicious, made-from-scratch, bite-sized desserts
BEVERAGES	cranberry ginger spritzer infused water

Festive Open House

GOURMET CHEESE BOARD	featuring imported and domestic cheeses, served with sliced breads
ROASTED ASPARAGUS	with garlic aioli
HOLIDAY BRUSCHETTA BAR	traditional, butternut squash & roasted red pepper hummus served with pita chips, carrots, and colorful bell pepper strips
SHRIMP BOWL	served with cocktail sauce
CHEF CARVED TURKEY STATION	served with mini artisan rolls, cranberry chutney, whole grain mustard & mayo
DELUXE HOLIDAY DESSERT ASSORTMENT	a variety of delicious, made-from-scratch, bite-sized desserts
BEVERAGES	cranberry ginger spritzer infused water

A Feast of Flavors

Butler Passed Hors D'oeuvres

1ST COURSE

Fruit and Nut Quinoa Salad Shooter
Butternut Soup Shot
Chicken and Biscuits Soup Shot
Herbed Sundried Tomato Spread Served on Endive

Palate Cleanser: Lemon Sorbetto

2ND COURSE

Ahi Tuna Niçoise Bites
Mini Loaded Baked Potatoes
Prosciutto Wrapped Asparagus
Spiced Sugared Nuts

Palate Cleanser: Mint Sorbetto

3RD COURSE

Chicken Wellington Bouchee
Bourbon Beef Bites served with Chimichurri

Cranberry Pomegranate Tapenade
served on crostini with mascarpone cream

Palate Cleanser: Lime Sorbetto

DESSERT COURSE

Milk and Cookies
mini cookies served with milk shots

Mini Beignets with Coffee
Assorted Mousse Shots

pomegranate verrine, chocolate bavarian and panna cotta

BEVERAGES

Cranberry Apple Spritzer
Infused Water

Holiday Event Packages

Our culinary team has created these holiday packages for your special occasion. From a formal plated dinner to a buffet style breakfast, lunch or dinner there is something for everyone. Let us help you customize any of these menus and create the perfect event! Whatever your choices, our event planners are hereto help you plan your event and attend to every detail.

Holiday packages include buffet and guest table linens as well as buffet and guest table centerpieces. Holiday packages also include china service including water goblets and flatware rolled in linen napkins.

Prices subject to staffing, service charge and tax.
Inquire about special dietary needs.

The Yuletide Breakfast

SEASONAL SLICED FRUIT	with yogurt dip
HOLIDAY PASTRY BASKET	an assortment of freshly baked goods selected by our pastry chefs
EGGS BENEDICT	with hollandaise sauce
ROASTED FINGERLING POTATOES	
LOCAL SAUSAGE	
BEVERAGES	orange juice cranberry juice infused ice water

The Grand Holiday Brunch

CHEF-CARVED APPLEWOOD SMOKED HAM	served with house-made applesauce
TRADITIONAL QUICHE	with ham and cheese
ROASTED FINGERLING POTATOES	
SHRIMP BOWL	served with cocktail sauce
BREAKFAST BREADS AND ROLLS	with butter, fruit preserves, and cheeses
SIGNATURE FRUIT PRESENTATION	with pomegranate fruit dip
WARM CROISSANT BREAD PUDDING	a long time LeCroissant tradition! Layers of our own buttery, flakey croissants baked in a velvety creme anglaise with dried craisins and pecans, served with our house-made vanilla brandy sauce
BEVERAGES	orange juice cranberry juice infused ice water

Baby, It's Cold Outside!

Our delicious house-made soups with salad, served with artisan breads and rolls, and our made-from-scratch deluxe holiday dessert assortment. Beverages include infused water and cranberry ginger spritzer.

HOLIDAY SOUPS:

(choose two)

Butternut Squash Soup
New England Clam Chowder
Potato Bacon Soup
White Chicken Chili
Herbed Vegetable Barley
Chicken Noodle

SEASONAL SALADS:

(choose two)

MIZUNA SALAD

baby spinach, edamame, hearts of palm, carrots, and champage vinaigrette

HOUSE GREEN SALAD

crisp romaine and iceberg lettuce in a traditional mixed green salad with cucumbers, cherry tomatoes, olives, and shredded carrots, servedwith our house-made ranch dressing

HOLIDAY FRUIT SALAD

assortment of seasonal fruits layered with maple whipped cream

POMEGRANATE APPLE SALAD

($1.00 upgrade)

a fresh medly of Fuji apples, plump cranberries and tangy pomegranates finished with crushed pecans and a grenadine dressing

WINTER SALAD

with golden raisins, diced granny smith apples, candied pecans and cranberry vinaigrette

POACHED PEAR GORGONZOLA SALAD

($1.00 upgrade)

tender spinach and baby greens with crisp bacon, poached pears, candied pecans and gorgonzola cheese, served with a balsamic dressing

MAPLE BUTTERNUT SQUASH SALAD

mixed greens, served with roasted butternut squash, pomegranate, and toasted pumpkin seeds, served with an herbed maple orange dressing

BEET AND APRICOT SALAD

tossed in a roasted apple vinaigrette and garnished with pistachios on a bed of greens

Let It Snow

HOUSE GREEN SALAD	crisp romaine and iceberg lettuce in a traditional mixed green salad with cucumbers, cherry tomatoes, olives, and shredded carrots, served with our house-made ranch dressing
CHEF-CARVED SLOW ROASTED TURKEY BREAST	served with cranberry compote and turkey gravy
CHEF-CARVED APPLEWOOD SMOKED HAM	served with house-made applesauce
MASHED POTATOES	
DRIED FRUIT STUFFING	
CHEF'S CHOICE SEASONAL VEGETABLES	
ARTISAN ROLLS AND BUTTER	
DELUXE HOLIDAY DESSERT ASSORTMENT	a variety of delicious, made-from-scratch, bite-sized desserts
BEVERAGES	infused water cranberry ginger spritzer

All I Want for Christmas

HORS D'OEUVRES

BUBBLING ARTICHOKE DIP	served with sliced breads and pita chips
BOUNTIFUL CHEESE DISPLAY	featuring imported and domestic cheeses and meats, marinated olives and garnished with nuts, grapes, dried fruits, and berries
SEASONAL ROASTED GARDEN VEGETABLE DISPLAY	served with house aioli

ENTRÉE

HOUSE SALAD	crisp romaine and iceberg lettuce in a traditional mixed green salad with cucumbers, cherry tomatoes, olives, and shredded carrots, served with our house-made ranch dressing and maple orange dressing
HOLIDAY APPLE SALAD	a fresh medley of Fuji apples, plump cranberries and tangy pomegranates finished with crushed pecans, and a grenadine dressing
CHEF-CARVED ROAST PRIME RIB OF BEEF	with a rosemary juniper demi-glace and mild horseradish
POMEGRANATE CHICKEN	sauteed Frenched chicken breast with a pomegranate rum demi glacé and candied pecans with chestnut mashed potatoes, French tipped carrots, asparagus, and artisan rolls with butter with lemongrass gelee and sugared kumquats

BUTTERNUT SQUASH MASHED POTATOES

CHEF'S CHOICE SEASONAL VEGETABLES

ARTISAN ROLLS WITH BUTTER

DESSERT vanilla bean crème brûlée

BEVERAGES cranberry ginger spritzer
infused water

Buon Natale!

HORS D'OEUVRES

GOURMET CHEESE BOARD	featuring imported and domestic cheeses, served with sliced breads
HOUSE MARINATED OLIVES	a beautiful blend of imported and domestic olives tossed in a house seasoned marinade
HOLIDAY BRUSCHETTA BAR	served with sliced breads and olive oil toasted crostini. Toppings include roasted garlic goat cheese spread, cranberry pomegranate tapenade with mascarpone, and olive tapenade

ENTRÉE

WINTER SALAD	with golden raisins, diced granny smith apples, candied pecans, and cranberry vinaigrette
PANZANELLA BREAD SALAD	grilled bread with sundried tomatoes, roma tomatoes, roasted bell peppers, and fresh basil, tossed in an sun dried tomato vinaigrette
SALMON LIMONE	with a lemon caper white wine sauce
TUSCAN CHICKEN	herbed Frenched chicken breast with an olive, caper, grape tomato, and artichoke heart confit
TUSCAN POTATOES	
BROWN BUTTER ORZO	

CHEF'S CHOICE SEASONAL VEGETABLES	
FOCACCIA AND CIABATTA BREADS WITH BUTTER	
DELUXE HOLIDAY DESSERT ASSORTMENT	a variety of delicious, made-from-scratch, bite-sized desserts
BEVERAGES	cranberry ginger spritzer infused water

Home for the Holidays

BUTLER PASSED HORS D'OEUVRES

CURRIED CAULIFLOWER SOUP SHOT

AHI TUNA NICOISE BITES	seared ahi tuna on a potato base topped with caper aioli, niçoise olive, and fresh tarragon
WELLINGTON BOUCHÉE	a puff pastry cup filled with chicken, and sauced with a rich wellington sauce

ENTRÉE

MAPLE ROASTED BUTTERNUT SQUASH SALAD	mixed greens, served with roasted butternut squash, pomegranate, and toasted pumpkin seeds, served with an herbed maple orange dressing
POMEGRANATE APPLE SALAD	a fresh medley of Fuji apples, plump cranberries, and tangy pomegranates finished with crushed pecans and a grenadine dressing
CHEF CARVED ROAST PRIME RIB OF BEEF	with a rich burgundy jus and a mild horseradish sauce
APRICOT CRANBERRY CHICKEN BREAST	roasted Frenched chicken breast with lemon sage fingerling potatoes with an apricot cranberry chutney and creamy brie cheese
PECAN WILD RICE PILAF	
CHESTNUT MASHED SWEET POTATOES	roasted chestnut puree folded into mashed white sweet potatoes

CHEF'S CHOICE WINTER VEGETABLES	
ARTISAN ROLLS WITH BUTTER	
DELUXE HOLIDAY DESSERT ASSORTMENT	a variety of delicious, made-from-scratch, bite-sized desserts
BEVERAGE	cranberry ginger spritzer infused water

Taste of the Orient

HORS D'OEUVRES

AHI TUNA ON WONTON CRISP	served with spicy mayo, tobiko, and seaweed ribbon
BAHN MI LETTUCE CUP	sesame pork meatball with water chestnuts in fresh baby romaine
VEGETABLE EGG ROLL	with hoisin peanut sauce

ENTRÉE

ASIAN SALAD	mixed greens with mandarin oranges, watermelon radish, cucumber, wonton crisps, and sesame vinaigrette
SEAWEED FOCACCIA	
ORANGE GINGER SALMON	sesame crusted salmon with a cinnamon orange ginger glaze
TERIYAKI BRAISED SHORT RIBS	
SAFFRON JASMINE RICE	
STEAMED BOK CHOY	
STIR FRIED VEGETABLES	
GINGER PANNA COTTA DESSERT	with lemongrass gelee and sugared kumquats
BEVERAGES	lychee ginger spritzer infused water

The Event of the Season

This menu features multiple entrée stations as well as butler passed hors d'oeuvres. Entrée stations are a festive and versatile alternative to a plated dinner or dinner buffet. This fun and creative layout allows your guests to mingle and party while still enjoying a culinary adventure.

BUTLER PASSED HORS D'OEUVRES

SMOKED SALMON	with dill creme fraiche and pickled mustard seeds
ROASTED BUTTERNUT SQUASH SOUP SHOT	topped with crème fraîche
HERBED SUNDRIED TOMATO SERVED ON ENDIVE	
WELLINGTON BOUCHÉE	a puff pastry cup filled with chicken, and sauced with a rich wellington sauce
FRESH BURRATA WITH POMEGRANATE RELISH	with fresh mint garnish

SALAD STATION

MIZUNA SALAD	baby spinach, edamame, hearts of palm, carrots, and champagne vinaigrette
BEET AND APRICOT SALAD	tossed in a roasted apple vinaigrette and garnished with pistachios on a bed of greens
HOUSE GREEN SALAD	crisp romaine and iceberg lettuce in a traditional mixed green salad with cucumbers, cherry tomatoes, olives, and shredded carrots served with our house-made ranch dressing
SEASONAL FRUIT SALAD WITH MAPLE CREAM	

ENTRÉE STATION 1

BEEF TENDERLOIN STATION	Double R Ranch certified prime beef tenderloin in a pomegranate black pepper demi-glace, served with creamy horseradish
POTATO DAUPHINOISE	
CREAM CORN BRULEE	

ENTRÉE STATION 2

CHEF-CARVED SLOW-ROASTED TURKEY BREAST STATION	served with gravy and cranberry compote
HOUSE-MADE STUFFING	
HARICOT VERT	French green beans

ENTRÉE STATION 3

MASHED POTATO BAR	guests can create their own gourmet mashed potatoes with sautéed mushrooms, bacon bits, cheese, green onions, sour cream, and rich gravy

THE GRAND DESSERT BUFFET

HOLIDAY PANNA COTTA	Italian for cooked cream - a delicate silky smooth vanilla custard with seasonal flavors served in a stemless martini glass
TRIPLE CHOCOLATE BAVARIAN	dark chocolate, milk chocolate, and white chocolate mousse layers topped with a chocolate glaçage served in a stemless martini glass
HOLIDAY PEAR STRUDEL	a layered pastry filled with fresh pear (pastry chef's selection), served with whipped cream
WARM CROISSANT BREAD PUDDING	a long time LeCroissant tradition! Layers of our own buttery, flakey croissants baked in a velvety creme anglaise with dried craisins and pecans, served with our house-made vanilla brandy
DELUXE DESSERT ASSORTMENT	a variety of delicious, made-from-scratch, bite-sized desserts
BEVERAGES	cranberry ginger spritzer infused water

Holiday Entrée Menu

These menus showcase the traditions that warm the season with the creativity and presentation you count on to bring your parties to life. Long after the holidays have passed, you and your guests will remember the ease and warmth of our service.

Let us help you customize any of these menus and create the perfect event! Whatever your choices, our event planners are here to help you plan your event and attend to every detail.

Holiday entrée menus include choice of salad, dessert, and beverage. These menus also include china, flatware rolled in linen napkins, and water goblets.

Prices subject to staffing, service charge and tax.
Inquire about special dietary needs.

Holiday Entrée Menu

Entrée Selections

(select one)

POMEGRANATE CHICKEN	sauteed Frenched chicken breast with a pomegranate rum demi glacé and candied pecans with chestnut mashed potatoes, French tipped carrots, asparagus, and artisan rolls with butter
BONELESS SHORT RIBS	a cold weather favorite! Boneless short ribs served with Beehive Apple Walnut mashed potatoes, chef's choice seasonal vegetables, and artisan rolls with butter
CHEF-CARVED APPLEWOOD SMOKED HAM	a tender ham smoked in applewood, with warm house-made applesauce. Served with dauphinoise potatoes, chef's choice winter vegetables, and artisan rolls with butter
PRIME RIB DINNER	chef-carved roast prime rib of beef with a rosemary garlic rub, served with a red wine juniper demi glacé, mild horseradish sauce, mashed potatoes, cream corn brulee, and artisan rolls with butter
IDAHO TROUT	with blood orange maltaise sauce, pecan wild rice pilaf, asparagus, french tip carrots, and artisan rolls with butter
ROSEMARY ROASTED VEAL CHOP	tender veal chops braised with rosemary wild mushrooms with a delicate red wine demi glace and served with creamy cheddar Anson Grits
APRICOT CRANBERRY CHICKEN BREAST	roasted Frenched chicken breast with lemon sage fingerling potatoes with an apricot cranberry chutney and creamy brie cheese

TRADITIONAL TURKEY DINNER	slow roasted turkey breast served with mashed potatoes and rich gravy, house-made stuffing, cranberry compote, and artisan rolls with butter
SNAKE RIVER FARMS CANDIED APPLE PORK BELLY	mouth-watering pork belly topped with an apple onion cream sauce and salted caramel drizzle. Served with a creamy black pepper polenta, chef's choice winter vegetable, and artisan rolls with butter
HERB-ENCRUSTED LAMB	tender Frenched herb crusted lamb chops with a rosemary garlic beurre blanc, rainbow Israeli couscous, French tipped carrots, and artisan rolls with butter
CEDAR BRINED PORK CHOP	a double cut pork chop marinated in an earthy cedar brine with a sweet cinnamon pear chutney, roasted butternut squash puree, tender asparagus, and artisan rolls with butter
FELIZ NAVIDAD	chef-carved flank steak with chimichurri and Pollo en Crema con Migas - sautéed chicken breasts served in a rich cream sauce laced with nopales and poblano pepper strips, served with corn succotash, cilantro lime rice, and roasted fingerling potatoes
TRADITIONAL ROAST BEEF	a salt and pepper roasted eye of round served au jus with butternut squash mashed potatoes, seasonal vegetables, and rolls with butter
SAUSAGE STUFFED PORK LOIN	with wild mushroom cream sauce, dauphinoise potatoes, chef's choice seasonal vegetables, and artisan rolls with butter
ORANGE GINGER SALMON	sesame crusted salmon with a cinnamon orange ginger glaze, saffron jasmine rice, steamed bok choy, and seaweed focaccia

Salad Selections

(select one)

MIZUNA SALAD	baby spinach, edamame, hearts of palm, carrots, and champagne vinaigrette
BEET AND APRICOT SALAD	tossed in a roasted apple vinaigrette and garnished with pistachios on a bed of greens
WINTER SALAD	with golden raisins, diced granny smith apples, candied pecans, and cranberry vinaigrette
SOUTHWEST SALAD	mixed greens with tomatoes, corn, black beans, shredded cheddar, and tortilla strips. Served with cilantro ranch dressing and house vinaigrette
HOUSE FRUIT SALAD	assortment of seasonal fruits layered with whipped yogurt and pomegranate dressing
POACHED PEAR GORGONZOLA SALAD ($1.95 upgrade)	tender spinach and baby greens with crisp bacon, poached pears, candied pecans and gorgonzola cheese served with a balsamic dressing
MAPLE ROASTED BUTTERNUT SQUASH SALAD	mixed greens, served with roasted butternut squash, pomegranate, and toasted pumpkin seeds, served with an herbed maple orange dressing
POMEGRANATE APPLE SALAD ($1.95 upgrade)	a fresh medley of Fuji apples, plump cranberries and tangy pomegranates finished with crushed pecans and a grenadine dressing
HOUSE GREEN SALAD	crisp romaine and iceberg lettuce in a traditional mixed green salad with cucumbers, cherry tomatoes, olives, and shredded carrots served with our housemade ranch dressing
FRUIT AND NUT QUINOA SALAD	red quinoa with fresh and dried winter fruits, salted pecans, topped with shaved manchego cheese, served on a bed of arugula

Desserts

(select one)

TRIPLE CHOCOLATE BAVARIAN	dark chocolate, milk chocolate, and white chocolate mousse layers topped with a chocolate glaçage served in a stemless martini glass
VANILLA BEAN CRÉME BRÛLÉE	a house favorite!
DELUXE DESSERT ASSORTMENT	a variety of delicious, made-from-scratch, bite-sized desserts
HOLIDAY PEAR STRUDEL	a layered pastry filled with fresh pear (pastry chef's selection), served with whipped cream
DECADENT CHOCOLATE CAKE	a delicious seasonal chocolate cake
VANILLA BEAN PANNA COTTA	topped with cranberry gelee and sugared cranberries
WARM CROISSANT BREAD PUDDING	a long time LeCroissant tradition! Layers of our own buttery, flakey croissants baked in a velvety creme anglaise with dried craisins and pecans, served with our house-made vanilla brandy sauce
EGGNOG CHEESECAKE	with local Outlaw spiced rum caramel
SWEET POTATO PIES	with brown sugar whipped cream and walnut toffee crumble
HOLIDAY TIRAMISU	sponge cake soaked in grand marnier syrup layered with pomegranates, mascarpone mousse, garnished with a lace cookie
CINNAMON PAVLOVA	with white chocolate mousse and sugared cranberries
GINGER PANNA COTTA	with lemongrass gelee and sugared kumquats

MOUSSE ASSORTMENT	pomegranate verrine, chocolate bavarian, and panna cotta served in shot glasses
APPLE SPICE CAKE	fresh baked apple spice cake with a cream cheese mousse frosting, drizzled with caramel
GOURMET DESSERT ASSORTMENT ($2.00 upgrade)	a variety of delicious, made-from-scratch, bite-sized desserts
HOLIDAY TRIFFLE ($2.00 upgrade)	layers of sponge cake, fruit, custard and cream
POMEGRANATE VERRINE ($2.00 upgrade)	a layered dessert featuring mousse made from The Queens Tea Blue Tea, pomegranate gelee, and mascarpone créme, topped with a white chocolate plaque served in a stemless martini glass

Beverages

All menus include infused water

Upgraded Cold Beverages $1.50

Pomegranate Spritzer

Sparkling White Grape Juice

Cranberry Ginger Spritzer

Sparkling Apple Juice

Eggnog

Upgraded Hot Beverages $2.95

Gourmet Hot Cocoa Bar

Coffee Bar

Hot Apple Cider

Warm Eggnog

LeCroissant
CATERING & EVENTS

Whether it's a relaxing family holiday dinner, a company holiday party celebrating your entire staff, or a chic cocktail party meant to impress, LeCroissant Catering and Events is there to help you every step of the way.

Contact us today to begin working with one of our professional event planners. We can't wait to start creating your custom menu and making your holidays merry!

801.466.2537

www.lecroissantcatering.com