



Magleby's has been a Utah Valley favorite for over 30 years. We're a scratch kitchen, and take pride in all of our homemade recipes, especially our award-winning desserts.

We have put together some menus in this package we think you will like. If this is not what you have in mind, please let us know, and we can create a custom menu for you that will fit within your budget.

For more menu ideas, please visit www.utahcatering.com.



With over 30 years of catering experience, we guarantee to make your next event magical! Everything we do we do with love, and you won't find another catering company with as many homemade recipes or fully customized options. If you're looking for a culinary experience creatively tailored to fit your event, we're at your service.

The Magleby's Family



BREAKFAST BUFFETS

Your choice between 3 breakfast sizes. Each breakfast buffet is made from scratch and Includes favorites such as our famous homemade buttermilk syrup.

Gourmet Breakfast..... \$14

- Cinnamon Nutmeg French Toast
- Homemade buttermilk syrup
- Fresh whipped cream
- Handmade raspberry topping
- Thick-Cut Bacon or Smoked Sausage
- Scrambled Eggs
- Grated Cheddar Cheese
- Pico de Gallo
- Magleby's Mini Muffin Assortment
- Fresh Seasonal Fruit

All-American Breakfast..... \$11

- Cinnamon Nutmeg French Toast
- Homemade buttermilk syrup
- Fresh whipped cream
- Handmade raspberry topping
- Thick-Cut Bacon or Smoked Sausage
- Scrambled Eggs
- Grated Cheddar Cheese
- Pico de Gallo

Continental Breakfast...... \$9

- Magleby's Mini Muffin Assortment
- Granola & Yogurt
- Fresh Seasonal Fruit

Beverages (Select 1)

- Orange Juice
- Apple Juice
- Cranberry Juice
- □ Cold Milk

Additions:

- □ Hot Chocolate (\$15/per gallon)
- □ Hot Brewed Coffee (\$15/per gallon)

*Catering add-ons are available at your request. Please contact one of our coordinators for additional information, including a detailed price quote and scheduling. We look forward to serving you and your special event.

*A service charge of 20% and sales tax will be added to the bill

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LIGHT LUNCH BUFFETS

Your choice of homemade soups, salads, and sandwiches topped off with one of our award-winning homemade desserts. (25 guest min.)

The Executive \$14	Sandwiches	Appetizers
Your choice of 1 sandwich, 2 soups, 2	☐ Harvest Chicken Salad	☐ Homemade Chips & Salsa
salads, 1 appetizer, and 1 dessert.	□ Thick Cut BLT	☐ Roasted Red Pepper Cream
	□ Pulled Turkey & Avocado	Cheese Dip
Gourmet Sandwiches \$13	□ Black Forest Ham & Swiss	☐ Fresh Seasonal Fruit
Your choice of 2 sandwiches, 2	□ Stacked Roast Beef	☐ Spinach & Artichoke Dip
salads, 1 appetizer, and 1 dessert.	□ Assortment	□ Vegetable Platter
Sandwiches \$12	Soups	
Your choice of 1 sandwich, 1 salad,	□ Tomato Pesto	Desserts
and 1 dessert.	□ Tomato Corn Chowder	☐ Award Winning Chocolate Cake
	□ New England Clam Chowder	☐ Lenora's Carrot Cake
Soup & Salad \$11	□ Country Vegetable	☐ German Chocolate Cake
Your choice of 1 soup, 1 salad, and 1	□ Roasted Red Bell Pepper	☐ Classic Cheesecake
dessert.	□ Chicken Tortilla Minestrone	□ Hot Fudge Brownie Cake
Box Lunch \$10	Salads	
Your choice of 1 sandwich (whole), 1	□ Fresh Garden Salad	
side, 1 fresh baked homemade	□ Berry Salad	
cookie.	□ Classic Caesar	
	□ Magleby's House	
Each Buffet Includes	Sides	
Bottled water	□ Pasta Salad	
 Clear 9" and 6" plastic plates 	□ Homemade Coleslaw	
Clear plastic cups	□ Fresh Seasonal Fruit	
 White vanity napkins 	□ Bag of Chips	

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• Reflection tint plastic silverware



HOT BUFFETS & PLATED MEALS

RF	YCE \$12	G	RAND CANYON\$16
(Se	Rustic Penne Pasta – penne pasta tossed in our house rosa sauce with our 3 cheese blend served with our fresh garden salad, famous breadsticks, and award winning chocolate cake	(S	Chicken Marsala tender chicken lightly seasoned and floured with just the right amount of marsala wine served with our fresh garden salad, mashed potatoes, famous breadsticks, and award winning chocolate cake
	Blackened Chicken Pasta- linguini noodles tossed in our very own alfredo with blackened chicken, served with our classic Caesar salad, famous breadsticks, and award winning chocolate cake		Shaved Roast Beef slow roasted beef marinated with our house seasonings carved thin and served with our fresh garden salad, mashed potatoes, famous breadsticks, and award winning chocolate cake
	Gourmet Burger Bar –ground sirloin and piled high, served with all the fixins', served with french fries, cole slaw, and award winning chocolate cake		Blackened Chicken Pasta linguini noodles tossed in our very own alfredo with blackened chicken, served with our classic Caesar salad, famous breadsticks, and award winning chocolate cake
ZION\$14			Chicken Italiano parmesan encrusted chicken with
(Se	Shaved Roast Beef Slow roasted beef marinated with our house seasonings carved thin and served with our fresh		prosciutto & arugula over penne and our own alfredo served with our caesar salad, famous breadsticks, and award winning chocolate cake
	garden salad, mashed potatoes, famous breadsticks, and award winning chocolate cake		Chicken Fried Steak fresh cubed steak, lightly breaded and topped with our homemade bordelaise, served with our fresh garden salad, mashed potatoes, famous breadsticks,
	Chicken Fried Steak fresh cubed steak, lightly breaded and topped with our homemade bordelaise, served with our fresh garden salad, mashed potatoes, famous breadsticks, and award within the salar salar.		and award winning chocolate cake MORE MENU OPTIONS AVAILABLE AT
	and award winning chocolate cake	al and an	www.maglebys.com
	Chicken Italiano parmesan encrusted chicken with prosciutto & arugula over penne and our own alfredo served	*8**	www.iiiayicuys.cuiii

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with our caesar salad, famous breadsticks, and award

winning chocolate cake



BREAK OUT MENU

CLASSIC BREAKS

	based on groups of 15 – 30 – 45 – etc.			
Muffins\$20/ group of 15 carrot, bran Zuchini, old fashioned butter, banana nut, banana chocolate chip, piña colada, blueberry streusel,	□ Pretzels or M&M's\$15/ group of 15			
poppy seed, pumpkin chocolate chip, apple spice	□ Chips\$15/ group of 15			
Cakes\$22/ group of 15 sliced into pieces and put on platters - Award winning chocolate, lemon, carrot, old fashioned butter, apple spice, or German chocolate	□ Whole Fruits\$15/ group of 15			
	□ Yogurt\$20/ group of 15			
Homemade Cookies\$18/ group of 15 Chocolate chip, white chocolate craisin, sugar, snickerdoodle, oatmeal raisin, assorted	☐ Greek Yogurt\$30/ group of 15			
	□ Pepsi soft drink service \$30/ group of 15			
Sweet Breads\$22/ group of 15 Sliced sweet breads: Bran zucchini, banana, banana nut, banana chocolate chip, old Fashioned Butter	□ Coffee with cream & Sugar\$15/ per gallon			
HORS D'OEUVRES each platter serves 4 guests				
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Bruschetta\$10/ per platter diced mozzarella, tomatoes, and onions marinated in olive oil and herbs	□ Baked Brie			
Caprese Bites\$10/ per platter Fresh pulled mozzarella balls, basil leaves, and cherry tomatoes drizzled with aged balsamic and olive oil	☐ Homemade Chips & Salsa\$15/ per platter Homemade pico de gallo & guacamole served with our homemade corn tortilla chips			
Fresh Seasonal Fruit\$15/ per platter Seasonal fresh fruit platter – see coordinator on which fruits will be in season for your event.	☐ Cream Cheese Dips\$12/ per platter Roasted red pepper dip or fresh pesto dip served with baguettes and homemade corn tortilla chips			

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Spinach & Artichoke Dip\$12/ per platter Smooth and creamy dip made in house. Served with sliced sourdough baguettes or homemade corn tortilla chips.	Chicken Cordon Bleu Bites\$18/ per platter Hand-breaded chicken breast rolled with mozzarella and ham. Baked and topped with our homemade garden gravy.
Fresh Seasonal Vegetables\$12/ per platter Served with homemade ranch, hummus, or roasted red pepper dip.	Teriyaki Skewers\$18/ per platter Tender Chicken skewered and cooked over an open flame and smothered in our sweet teriyaki sauce
Wrapped Asparagus Spears15/ per platter Fresh cooked local asparagus spears wrapped in bacon or Prosciutto	Shrimp Cocktail\$20/ per platter Large shrimp served with squeezed lemon and homemade cocktail sauce
Meatballs\$12/ per platter Cooked to perfection and topped with a house made sauce. Comes with your choice of teriyaki, bordelaise, or marinara	Bacon Wrapped Shrimp\$24/ per platter Large shrimp wrapped in bacon and cooked to perfection
Pin Wheels\$10/ per platter Rolled with homemade spread, spinach, cheese, bell peppers, and choice of meat: turkey, ham, roast beef, or vegetarian	Giant Shrimp Skewers\$28/ per platter A fun way to present a classic. Served with homemade cocktail sauce.

CONSIDERATIONS

Service Charges & Sales Tax All food & beverage is subject to a 20% gratuity and applicable state sales tax.

Guarantees: In order to make your event a success please confirm your menu choices no later than 10 business days (2 weeks) & your guaranteed number of guests 3 business days (72 hours) prior to your event. The expected number will act as the final guarantee number if the final number is not received.



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