



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.

local, Fresh,
Homemade
at its best.

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

Serving Our Homemade Classics For More Than 30 Years!

(435) 652-9600 - 1450 Hilton Dr. St. George 84770 - MAGLEBYS.COM



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. (25 guest min.)

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 Assorted Sweet Breads
- Fresh Seasonal Fruit
- Beverage

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
- Beverage

Continental Breakfast..... \$9

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

Beverages (Select 1)

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

Menu Add-ons*

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

* Menu 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.

Additional Information

- A service charge of 20% & State Sales tax will be added to the bill.
- If you choose to use the Hotel Banquet Room there is a room charge of \$100.

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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

Your choice of 1 sandwich, 2 soups, 2 salads, 1 appetizer, and 1 dessert.

Gourmet Sandwiches \$13

Your choice of 2 sandwiches, 2 salads, 1 appetizer, and 1 dessert.

Sandwiches \$12

Your choice of 1 sandwich, 1 salad, and 1 dessert.

Soup & Salad \$11

Your choice of 1 soup, 1 salad, and 1 dessert.

Box Lunch \$10

Your choice of 1 sandwich (whole), 1 side, 1 fresh baked homemade cookie.

Each Buffet Includes

- Bottled water
- Clear 9" and 6" plastic plates
- Clear plastic cups
- White vanity napkins
- Reflection tint plastic silverware

Sandwiches

- Harvest Chicken Salad
- Thick Cut BLT
- Pulled Turkey & Avocado
- Black Forest Ham & Swiss
- Stacked Roast Beef
- Assortment

Soups

- Tomato Pesto
- Tomato Corn Chowder
- New England Clam Chowder
- Country Vegetable
- Roasted Red Bell Pepper
- Chicken Tortilla Minestrone

Salads

- Fresh Garden Salad
- Berry Salad
- Classic Caesar
- Magleby's House

Sides

- Pasta Salad
- Homemade Coleslaw
- Fresh Seasonal Fruit
- Bag of Chips

Appetizers

- Homemade Chips & Salsa
- Roasted Red Pepper Cream Cheese Dip
- Fresh Seasonal Fruit
- Spinach & Artichoke Dip
- Vegetable Platter

Desserts

- Award Winning Chocolate Cake
- Lenora's Carrot Cake
- German Chocolate Cake
- Classic Cheesecake
- Hot Fudge Brownie Cake

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BANQUET MENU

25 guest min.

BRONZE (lunch only)

Buffet: \$19.99 (includes all 3 entrée's)

Plated: \$17.99 (choose 1 entrée)

Includes Pink Lemonade, House Salad, and Chocolate Cake

- **Flat Iron Steak** served with our house smothers sauce marinated with mushrooms and onions
- **Fresh Charbroiled Salmon** served with our creamy citrus dill sauce
- **Chicken Marsala** lightly breaded and grilled topped with our lemon zest cream sauce

SILVER

Buffet: \$25.99 (includes all 3 entrée's)

Plated: Beef or Seafood \$23.99 (choose 1 entrée)

Plated: Chicken \$17.99 (choose 1 entrée)

Includes Pink Lemonade, House Salad, and Chocolate Cake with Raspberry Sauce

- **Filet Medallions** petite tenderloin medallions topped with our very own bordelaise
- **Fresh Seared Salmon** served with our house lobster cream sauce
- **Chicken Marsala** lightly breaded and grilled topped with our marsala wine mushroom sauce

Fun Additions

- Custom Appetizer Table....\$3/pp
- Magleby's Decadent Dessert Table....\$3/pp
- Custom Appetizer & Decadent Dessert Table....\$5/pp
- Custom Printed Menus....\$2/pp
- House Made Raspberry Lemonade....\$1/pp

GOLD

Buffet: \$30.99 (includes all 3 entrée's)

Plated: \$28.99 (choose 1 entrée)

Includes Pink Lemonade, House Salad, and Chocolate Cake with Ice Cream and Raspberry Sauce

- **10oz Prime Rib** cooked all day to perfection served with creamy horseradish and au jus
- **Wonderful Halibut** 40 year favorite! lightly seasoned and breaded topped with almonds and citrus
- **Macadamia Nut Encrusted Chicken** topped with our sweet coconut ginger glaze

PLATINUM

Buffet: \$36.99 (includes all 3 entrée's)

Plated: \$34.99 (choose 1 entrée)

Includes Raspberry Lemonade, House Salad, Appetizer, and our Decadent Dessert Buffet Table

- **Prime Grade Center Cut 8oz Filet Mignon** topped with lump crab and hollandaise sauce
- **Crab Stuffed Salmon** Alaskan Salmon stuffed with blue lump crab and topped with our very own lobster cream sauce
- **Prosciutto Wrapped Chicken and Shrimp** tender chicken breast wrapped in prosciutto and topped with our white wine mushroom sauce and served with three gourmet shrimp marinated in buttermilk and hand breaded

Additional Information

- A service charge of 20% & State Sales tax will be added to the bill.
- We require a \$100 booking deposit that will reserve your date. This fee is non-refundable.
- If you choose to use the Hotel Banquet Room there is a room charge of \$100.

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BREAK OUT MENU

CLASSIC BREAKS

-- based on groups of 15 – 30 – 45 – etc.

- Assorted Snacks.....\$35/ group of 15**
Snickers, M&M's, Peanut M&M's, Milky Way, Tail Mix, Nature Valley Granola Bars, Individual Bagged Chips, (Choose 3)
- Cakes.....\$30/ group of 15**
sliced into pieces and put on platters - Award winning chocolate, lemon, carrot, old fashioned butter, apple spice, or German chocolate
- Homemade Cookies.....\$25/ group of 15**
Chocolate chip, white chocolate raisin, sugar, snickerdoodle, oatmeal raisin, assorted
- Sweet Breads.....\$30/ group of 15**
Sliced sweet breads: Bran zucchini, banana, banana nut, banana chocolate chip, old Fashioned Butter
- Whole Fruits.....\$25/ group of 15**
- Yogurt.....\$30/ group of 15**
- Greek Yogurt.....\$30/ group of 15**
- Pepsi soft drink service..... \$30/ group of 15**
- Coffee with cream & Sugar.....\$15/ per gallon**

HORS D'OEUVRES

-- each platter serves 4 guests

- Bruschetta.....\$10/ per platter**
diced mozzarella, tomatoes, and onions marinated in olive oil and herbs
- Caprese Bites.....\$10/ per platter**
Fresh pulled mozzarella balls, basil leaves, and cherry tomatoes drizzled with aged balsamic and olive oil
- Fresh Seasonal Fruit.....\$15/ per platter**
Seasonal fresh fruit platter – see coordinator on which fruits will be in season for your event.
- Baked Brie\$10/ per platter**
Local brie wrapped in a flaky phyllo and baked - Served warm with sourdough crostini, roasted garlic, nuts, and fresh fruit
- Homemade Chips & Salsa.....\$15/ per platter**
Homemade pico de gallo & guacamole served with our homemade corn tortilla chips
- 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.
- Fresh Seasonal Vegetables.....\$12/ per platter**
 Served with homemade ranch, hummus, or roasted red pepper dip.
- Wrapped Asparagus Spears.....15/ per platter**
 Fresh cooked local asparagus spears wrapped in bacon or Prosciutto
- Meatballs.....\$12/ per platter**
 Cooked to perfection and topped with a house made sauce. Comes with your choice of teriyaki, bordelaise, or marinara
- Pin Wheels.....\$10/ per platter**
 Rolled with homemade spread, spinach, cheese, bell peppers, and choice of meat: turkey, ham, roast beef, or vegetarian
- Chicken Cordon Bleu Bites.....\$18/ per platter**
 Hand-breaded chicken breast rolled with mozzarella and ham. Baked and topped with our homemade garden gravy.
- Teriyaki Skewers.....\$18/ per platter**
 Tender Chicken skewered and cooked over an open flame and smothered in our sweet teriyaki sauce
- Shrimp Cocktail.....\$20/ per platter**
 Large shrimp served with squeezed lemon and homemade cocktail sauce
- Bacon Wrapped Shrimp.....\$24/ per platter**
 Large shrimp wrapped in bacon and cooked to perfection
- 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.

FULL MENU DETAILS ARE AVAILABLE AT

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