

Off-site Catering

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Breakfast

15 person minimum for all buffets

Hot Buffet \$11.99 per person

Scrambled Eggs / Maple Sausage Links / Applewood Smoked Bacon / Breakfast Potatoes / Fresh-cut fruit

Full Breakfast \$13.99 per person

Scrambled Eggs / Maple Sausage Links / Applewood Smoked Bacon / Breakfast Potatoes / Fresh-cut Fruit / Jumbo Muffins / Danish / Orange Juice

Continental Breakfast \$8.99 per person

Fresh-cut Fruit / Jumbo Muffins / Danish / Orange

Orange Juice \$3 per pint

Coffee \$22 per gallon Bottled Water \$1.25 ea.

Milk \$2.50 per pint Individual Yogurts \$2.50ea



Jumbo Muffins \$36 (dozen)

Whipped honey butter

Assorted Danishes \$34 (dozen)

Whipped honey butter

The Bagels \$34 (dozen)

Cream cheese, whipped butter

Combo Tray \$35 (dozen)

Jumbo Muffins, Danish, Croissants

Croissants \$30 (dozen)

Whipped butter, strawberry preserves

Fresh Sliced Fruit with Honey

Greek Yogurt \$30 (12 ppl)

Breakfast Sandwiches \$62

(dozen) Ham, Egg & Cheese / Bacon, Egg & Cheese / Served hot

Breakfast Burritos \$62 (dozen)

Chorizo Sausage/ Egg / Jack Cheese / Salsa / Potatoes / Served hot

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Ave, Downtown, SLC

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CHRISTOPHER'S
PRIME STEAK HOUSE & GRILL
SINCE 1995

More than just
"Steak & Potatoes" ...

Thousands of events since 1995 have taught us a thing or two about catering. We've catered all types and sizes of events off-site; from The Winter Olympics to private aircraft catering at the Salt Lake International Airport to the Governors Mansion for dignitaries. Christopher's has been at the heart of some of Utah's most prestigious events and we want to make your next event just as memorable. Simply look through our breakfast, lunch or dinner selections to find a menu that fits your event. Give us a date, time and address and we'll take care of the rest.

Lunch



Best Boxed Lunch EVER \$8.99

Sandwich | Chef's Daily Salad | Fresh-cut fruit Medley | Fresh toasted Snack Mix | Gourmet Cookie | House Made Dill Pickle | Mint

Second Best Boxed Lunch EVER \$7.99

Sandwich | Apple or Orange | Kettle Chips | Gourmet Cookie | House Made Dill Pickle | Mint

Sandwiches

Grilled Steak on Sourdough with pesto, fresh mozz, lettuce and tomatoes

Chipotle roast and sliced Pork Loin with arugula, leaf lettuce, shaved onion, tomato, cilantro lime vinaigrette and roasted tomato focaccia

BBQ Grilled chicken & Havarti dill with arugula, tomato, onion, cilantro on herbed ciabatta

Thai Chicken Wrap with carrots, cilantro, cucumber, green onion, brown rice, peanut sauce and lime vin

Roasted turkey, herbed focaccia, cranberry sauce, mayo, lettuce, tomato, red onion, pesto

Tuna Salad on Rye with shaved cucumber, lettuce, radish, sprouts

Chicken Salad on toasted wheat with lettuce and tomato

Roasted vegetable & Hummus Wrap

Balsamic grilled Portabella Mushroom with Pesto Goat Cheese, arugula, tomato, herbed focaccia

Boxed Lunches

Buffets Our lunch buffets are a quick, easy way to satisfy a crowd. Each buffet includes garlic dill rice pilaf or oven roasted potatoes (or we can do both), Chef's choice salad, Fresh-cut fruit and a variety of hand-held desserts.

Kabobs \$13

Prime Sirloin & Veggie Skewers | Lemon tarragon Chicken Skewers | White truffle veggie skewers

Mixed Grill \$15

Spinach and Parmesan Stuffed Steak Tenderloin with Garlic Peppercorn Sauce | Balsamic Broiled Chicken With Roasted Red Pepper Butter | Twice Cooked Brussels sprouts

Mexican (Steak House Style) \$13

Grilled Prime Steak Burritos | Smoked Chipotle Rubbed Chicken Breast with Orange Cilantro Cream | Fire Roasted Squash with Jalapeno Garlic Butter

Tony Chan's \$14

Spicy Plum Glazed Ribs with House-Made Kimchi | Slow Cooked Teriyaki Chicken with Green Onion | Thai Vegetable Summer Rolls with Peanut Sauce

Artisan Deli \$10 (Doesn't include rice or potato)

Choose any two (2) sandwiches from the left

Baked Potato Bar \$10 (Doesn't include rice or potato)

Sea Salt Rubbed Giant Baked Potatoes | BBQ Slow Roasted Pork | Garlic Broiled Steak & Black Beans | Shredded Cheddar Jack Cheese | Butter | Sour Cream | Chopped Fire Roasted Asparagus

Don't see what you're looking for? Don't worry! We can custom create a menu or mix & match from other menus for your event at no extra charge. We can also meet any and all special dietary needs. We've catered 1000's of events and we understand, every event is different.

BBQ Simple \$4 per person (100 minimum)

BBQ Pork Sandwiches, Chips, Coleslaw
HINT: This one's super popular for pick-up of up to 1000 people. (Other sandwich flavors available)

Appetizers

**Receptions & Packages**

Looking for a variety of appetizers as the focus of your event? No problem. Each of our packages is priced to provide 2-3 pieces of each per person.

The Open House \$19 per person

Choose any three (3) from below (hot or cold).

The Party \$28 per person

Choose any five (5) from below + one live station

The Gala \$50 per person Choose any six items from below + two live stations + dessert table

Epic events...

Delicious Beginnings

Cold Trays

Rare Cheese & Crackers (20ppl) \$67 (60ppl) \$190 (200ppl) \$410

Cheese & Berries, grapes and dried fruit (20ppl) \$62 (60ppl) \$170 (200ppl) \$390

Fresh Vegetable Crudité / Garlic Ranch (20ppl) \$42 (60ppl) \$115 (200ppl) \$335

Cured Meat / Roasted Vegetable Anti Pasto (20ppl) \$75 (60ppl) \$190 (200ppl)

Salami, prosciutto, Soppressata, Fresh mozzarella, roasted asparagus, balsamic mushroom, roasted onion, roasted red pepper, crostini

Sliced Fruit / Honey Yogurt (20ppl) \$42 (60ppl) \$115 (200ppl) \$335

Cold Specialties

Smoked Turkey Pinwheels with Roasted Red Pepper Pesto (20pcs) \$28

Prosciutto Wrapped Melon | Spiked Utah Honey (20pcs) \$31

Chilled Jumbo Shrimp Cocktail \$3.5ea (20 piece min)

Roasted garlic, tomato & goat cheese Bruschetta (20 pcs.) \$41

Shrimp Ceviche Shots \$2ea (20 piece min) Fresh Oysters with Condiments \$3ea

Wagyu Steak Carpaccio, Parmesan, Citrus Arugula Crostini \$3ea

Duck Confit, Champagne vinegar, Red Pepper Polenta Cake, White truffle drizzle \$4ea.

Vietnamese Summer Rolls with peanut sauce – cucumber, mint, cilantro, shrimp, diced pork \$4ea

Smoked Salmon Cucumber Cups \$3ea (20 piece min)

Caviar Stuffed Strawberries | Crème Fraiche \$3 ea (40 piece min)

Roast Fig, Bacon, Garlic in Truffle Kissed Mascarpone Cone \$3.5 ea (20 piece min)

Lobster, Papaya, Caviar Tasting Spoons \$4 ea

Teriyaki Chicken & Kimchi on Sesame Crisps \$2.50 ea

Appetizers

Continued

Hot (Unless noted, 20 piece min)

Spinach Gorgonzola Dip with Tortilla Chips \$42 (Serves 20)

Bourbon Peppercorn Meatballs \$2.25ea

Thai Chicken Satays \$2ea Chipotle Steak Skewers \$2.25ea

Bacon Wrapped Scallops with Jalapeno Jam \$3.50ea

BBQ Pork Sliders / Pickled Onion \$2.50ea

Crab & Andouille Stuffed Mushrooms \$3ea

Spinach & Feta Stuffed Mushrooms \$2.5 ea

Chan's Baby Back Ribs \$3ea

Bacon Wrapped Chipotle Prawns \$3.5ea

Tempura Boneless Buffalo Chicken Strips \$2ea

Traditional Buffalo Wings \$1.5ea

Bleu Cheese & Bacon Burger Sliders \$3.5ea

White Truffle & Cranberry Dressed Cheese Raviolis \$1.75ea

Chili Rubbed Steak Sliders \$3.25ea

How Much Will They Eat?

If your main event is a dinner and you are simply supplying some "bites" for a cocktail hour, plan on a variety of 3-4 selections at about 2 pieces per person. For Appetizer ONLY receptions, up the variety to 5-7 selections and add 1-2 of our action stations and some desserts; Order enough for 4 pieces per person



Action Stations

The ultimate enhancement to any event be-it appetizers only or dinner buffet. Action stations represent exactly that; themed food stations with action abound. Due to the dynamic nature of these stations, prices are quoted per event.

Pasta Station

Your personal pasta chef will be sautéing various fresh pasta combinations in addition to making custom requests. We stock fresh cheese tortellini, spicy marinara, pesto butter, Grilled chicken breast, Rosemary grilled shrimp, and seasonal fresh vegetables.

Asian Stir Fry

Thin sliced Wagyu steak, shrimp, ahi tuna, ponzu pork, fresh vegetables, a variety of sauces with brown and white rice, Asian style mini boxes, chopsticks and fortune cookies.

Fajitas!

Chili rubbed and sliced steak, Coriander citrus chicken, Garlic grilled portabella mushrooms, fajita vegetables, sour cream, guacamole, salsa, cheese, tortillas

Seafood Bar

Our seafood chef will be shucking fresh oysters to eat raw, make shooters or even fresh Rockefeller. In addition, chilled king crab, jumbo shrimp, ahi Carpaccio and fresh lobster salad.

Wine & Cheese Tasting

Your personal wine host will serve and talk about pre-selected wines for tasting while our cheese monger will pair, cut and discuss artisan small batch cheeses.

Dinner

PLATED & SERVED

Our plated and served events include a salad, rolls, beverage and dessert. Because each of these events are so different, we provide pricing on a per bid basis. Priced \$37 - \$105 per person

Filet Mignon with Rosemary Cabernet Sauce

With piped parmesan whipped potato and lemon roasted asparagus

Slow Roasted Prime Rib Au Jus

With herb roasted potatoes and spicy fried green beans, horseradish cream

Bacon Wrapped Medallions with Porcini Butter & Parmesan Crusted Chicken Picatta

White truffle whipped potato, lemon roasted asparagus, fresh parmesan

New York Au Poivre with Cognac Peppercorn Sauce

Garlic pommes fritte, braised spinach

Coriander Ahi Tuna with Bacon Wrapped Chipotle Prawns

Asian green beans, cilantro fried brown rice

Horseradish Crusted Organic Salmon

Twice cooked Brussels sprouts, parmesan whipped potato, fig reduction

Chicken Florentine Roulade

Stuffed with feta, spinach, red pepper, spicy sausage and finished with citrus arugula pesto, roasted asparagus and whipped potato

Filet Mignon & Lump Crab Cake

Roasted red pepper potato cake, orange tarragon butter, grilled asparagus, béarnaise



Dinner Buffets

The easy choice for pleasing a diverse group of guests, buffets provide a selection of fine foods. Our buffets are not meant to be "endless" and our allocated portions are per person. If you anticipate more hearty appetites, please adjust your order accordingly.

The Steak House \$28

Sliced pepper crusted steak shoulder | Lemon Tarragon Chicken Breast | Herb Roasted Potatoes | Oven Roasted Vegetables | Caesar Salad | Dinner Rolls | Carrot Cake

The Italian Steak House \$22

Balsamic & Garlic Grilled Steak Tenderloin | Parmesan Crusted Chicken Picatta | Tomato and Pesto Cheese Tortellini | Parmesan Roasted Vegetables | Italian Chopped Salad | Italian Rolls | Lemon Cake

Surf & Turf \$39

Applewood Smoked Bacon Wrapped Tenderloin Medallion | Potato Crusted Jumbo Shrimp | Garlic Dill Rice Pilaf | Lemon Roasted Asparagus | Cranberry Pecan Salad with Gorgonzola and Lemon Vinaigrette | Raspberry Chocolate Torte | Dinner Rolls

BBQ Steak House \$26

Twice Cooked BBQ Baby Back Ribs | Chicken Fried Chicken | Grilled Smoked Sausage Link with Burnt Onions | Herb Roasted Potatoes | Honey Cayenne Corn on the Cob | Summer Salad | Dinner Rolls | Carrot Cake | Watermelon

Tex - Mex \$19

Chili Rubbed Steak Kabobs | Cilantro Lime Chicken | Poblano & bacon black beans | Garlic Dill Rice | Roast Vegetables | Caesar Salad | Key Lime Pie | Dinner Rolls

Desserts & Sweets

Desserts Selections

- Manhattan Cheesecake with Toppings
- Double Chocolate Torte with Raspberry
- Carrot Cake
- Lemon Cake
- New Orleans Bread Pudding with Bourbon Sauce
- Vanilla Bean Crème Brulee
- Key Lime Pie
- Chocolate Chunk Cookies
- White Chocolate Macadamia Nut Cookies
- Double Fudge Brownies
- Berry Tart (Seasonal)
- White Chocolate Pistachio Cannolis
- Petite Fruit Tarts
- Chocolate Dipped Strawberries

Dessert Buffet (Choose any 3) **\$8pp**

Any Whole Cake or Pie \$70

Bring on

The Snacks & Treats

- House Toasted Trail Mix** Toasted mixed nuts, pretzel crisps, bacon, Chex with seasoning
- Popcorn** Choose from kettle, candied or spicy
- Cotton Candy**
- Swedish Fish**
- Candy Corn**
- Loli-Pops**
- Rock Candy Pops**
- Jelly Belly Jelly Beans**
- Ben & Jerry's Ice Cream Minis**
- Hand Dipped Ice Cream Cones**
- Cliff Power Bars**
- Shaved Ice and Snow Cones**
- Hand-made and flavored sodas**
- Caramel Apples**
- Watermelon Sushi**
- Smores**
- Fresh Lemonade Stand (with fresh berries)**

Beverages

- Canned Soft Drinks \$1.25 ea.**
- Bottled Water \$1.25 ea.**
- Coffee \$22 per gallon**
- Red Bull \$4**
- Snapples \$4**
- Raspberry Lemonade Punch \$2pp**
- Iced Lemon Water Display \$1pp**



Delicious + Affordable

Christopher's Prime Catering