

C | P

an American steak house

catering & events

sales@bonpatt.com :: www.christophersut.com



BREAKFAST

CONTINENTAL BREAKFAST

Jumbo Assorted Muffins
Greek Yogurt Parfait with Honey Kissed Granola
Fresh-Cut Fruit Assortment
Utah Roasted Coffee
Fresh Squeezed Orange Juice \$18 per person
20 person minimum

HOT BUFFET

Three Cheese Breakfast Frittata
Breakfast Potatoes
Applewood Smoked Bacon
Hearty Breakfast Sausage
Belgian Waffles w/ Berry Compote
Fresh-Cut Fruit
Fresh Squeezed Orange Juice 25
20 person minimum

BREAKFAST BURRITOS

Stuffed with Chorizo Sausage, Fresh Scrambled Egg,
Jack and Cheddar Cheese, Breakfast Potatoes, Salsa Side \$14
12 piece minimum

COFFEE BREAKS & BEVERAGE SERVICE

Coffee breaks available with meeting room rental
20 person minimum

CLASSIC COFFEE BREAK

Fresh Roasted Utah Coffee
Tazo Hot Tea Bags
Chocolate Dipped Biscotti
House Trail Mix
Assorted Granola Bars \$9 per person

HEALTHY SNACK

Fresh Granny Smith Apples
Naval Oranges
Grape Clusters with Cheese
Mixed Nuts
Pretzels

Granola Bars \$10 per person

AFTERNOON REFRESHER

Fresh Baked Cookies
Rice Crispy Treats (GF)
Fresh Popcorn
2% Milk
Almond Milk

Hot Chocolate \$11 per person

FRESH ROASTED UTAH COFFEE SERVICE

Fresh Roasted Coffee
Tazo Hot Tea Bags

All Condiments \$41 per gallon (2 gal minimum)

ASSORTED SOFT DRINKS AND BOTTLED WATER
\$3.29 ea

Prices do not include room rental, Utah state sales tax of 8.75% or service charge of 22%

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

LUNCH BUFFET

All lunch buffets require a 20 person minimum
and are available until 3pm

POTATO BAR

Sea Salt Rubbed Baked Potatoes
Grilled Chopped Steak
Chopped Fire Roasted Lemon Garlic Asparagus
Chopped Bacon
Green Onion
Sour Cream
Whipped Butter
Cheddar/Jack Cheese Blend
Chef's Choice Seasonal Salad
Chef's Choice Handheld Dessert
Fresh Lemonade \$19

MEXICAN STEAKHOUSE

Garlic Grilled and Chopped Steak
Cilantro Lime Roasted and Chopped Chicken
Grilled Bell Pepper & Onion Mixture
Spanish Rice
Petite Flour Tortillas (3 per person)
Fresh Tortilla Chips & Salsa
Chef's Choice Seasonal Salad
Chef's Choice Handheld Dessert
Fresh Lemonade \$22

ITALIAN STEAKHOUSE

Our Famous Baked Scratch Made Meatballs Marinara
Baked Rigatoni ala Vodka Sauce (Creamy Tomato)
Lemon Garlic Grilled Chicken
Chef's Choice Seasonal Salad
Chef's Choice Handheld Dessert
Fresh Lemonade \$23

KABOBS BUFFET

USDA Prime Steak Kabob with Onions and Bell Peppers
Spicy Plum Glazed Chicken Kabob with Bell Pepper
Seasonal Vegetarian Kabob
Roasted Garlic Dill Rice
Chef's Choice Salad
Chef's Choice Handheld dessert
Fresh Lemonade \$27

SIGNATURE STEAKHOUSE

Grilled USDA Prime Steak Florentine
Braised Chicken Marsala with Crimini Mushrooms
Oven Roasted Lemon Butter Asparagus
Roasted Garlic and Parmesan Whipped Potatoes
Chef's Choice Seasonal Salad
Chef's Choice Handheld Dessert
Fresh Lemonade \$37



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HOT HORS D'OEUVRES

BACON WRAPPED CHICKEN WITH JALAPENO APPLE JAM	\$97 (50 pcs)
BOURBON PEPPERCORN MEATBALLS	\$100 (50 pcs)
CRAB & ITALIAN SAUSAGE STUFFED MUSHROOMS	\$100 (25 pcs)
TONY CHAN'S SWEET & SPICY RIB	\$120 (25 pcs)
JUMBO MEATBALL MARINARA, PROVOLONE SLIDER	\$95 (25 pcs)
MINI LOBSTER CORNDOGS WITH CHIPOTLE HONEY MUSTARD	\$175 (25 pcs)
PETITE LUMP CRAB CAKES WITH REMOULADE	\$175 (25 pcs)
BEER BATTERED ONION RINGS	\$65 (25 pcs)
WARM SPINACH, BACON AND PARMESAN DIP WITH CHIPS	\$83 (serves 25ppl)
PORK BELLY, CHEDDAR & POTATO EGGROLL WITH BBQ	\$100 (25pcs)

COLD HORS D'OEUVRES

ROASTED TOMATO BRUSCHETTA	\$78 (25 pcs)
JUMBO SHRIMP COCKTAIL	\$150 (25 pcs)
CHIPS, SALSA & GUACAMOLE	\$110 (serves 25 ppl)
STRAWBERRY CAPRESE SKEWERS	\$100 (25 pcs)
TRADITIONAL CAPRESE SKEWERS	\$95 (25 pcs)
GRILLED STEAK, BURNT ONION & BLEU CHEESE CROSTINI	\$108 (25 pcs)
MINI LOBSTER ROLL	\$150 (25 pcs)
VEGETABLE CRUDITE	\$100 (serves 25 ppl)
ARTISAN CHEESE DISPLAY	\$148 (serves 25 ppl)
SURF & TURF Chilled Jumbo Shrimp, King Crab, Lobster and Sliced Filet Mignon	\$750 (serves 25ppl)

HORS D'OEUVRES PACKAGES

PRE-EVENT SOCIAL HOUR \$12 per person (25 ppl minimum) **This is priced as an event add-on only
 Bourbon Peppercorn Meatballs
 Warm Spinach Dip
 Roasted Tomato Bruschetta
 Artisan Cheese Display

CLASSIC RECEPTION \$45 per person (50 ppl minimum) **2 Hours event; some items have limited allocation.
 Meatball Marinara Sliders
 Bacon Wrapped Chicken with Jalapeno Jam
 Crab Stuffed Mushrooms
 Warm Spinach Dip
 Jumbo Shrimp Cocktail
 Strawberry Caprese Skewers
 Grilled Steak Crostini
 Artisan Cheese Display
 Vegetable Crudite



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DINNER BUFFETS

CLASSIC BUFFET \$55 per person (25 person minimum)

USDA Prime Meatballs with Sauteed Crimini Mushroom
Potato Crusted Chicken Picatta
Roasted Garlic and Parmesan Whipped Potato
Roasted Asparagus with Lemon Butter
Seasonal Fresh Salad
Vanilla Bean Creme Brulee

STEAK HOUSE \$65 per person (25 person minimum)

Petite Bacon Wrapped Tenderloin Steak
Braised Chicken Marsala with Crimini Mushroom
Garlic Roasted Whipped Potato
Roasted Asparagus with Lemon Butter
Seasonal Fresh Salad
Vanilla Bean Creme Brulee

SURF & TURF \$78 per person (25 person minimum)

Balsamic Grilled Prime Steak Tenderloin
Garlic Butter Broiled Petite Lobster Tail
Garlic Roasted Potato
Roasted Asparagus with Lemon Butter
Seasonal Fresh Salad
Vanilla Bean Creme Brulee

PRIME SIGNATURE BUFFET \$98 per person (25 person minimum)

Chef Carved Prime Tenderloin of Beef (Filet Mignon)
Braised Chicken Marsala with Crimini Mushrooms
Garlic Butter Broiled Petite Lobster Tail
Gnocchi with Arugula and Roasted Tomato
Roasted Garlic and Parmesan Whipped Potato
Roasted Asparagus with Lemon Butter
Seasonal Fresh Salad
Vanilla Bean Creme Brulee

PLATED & SERVED DINNERS

All of the following dinners include Fresh Lemonade, Fresh Seasonal Salad, Sourdough Roll with Honey Butter, Roasted Garlic and Parmesan Whipped Potato and Roasted Asparagus with Lemon Butter.

THE SALT LAKE \$57

Twin Bacon Wrapped Prime Medallions
OR
Grilled All-Natural Chicken Breast with Zesty Plum Sauce
with
Chef's Choice Seasonal Dessert

THE WASATCH \$79

CHOOSE FROM:
12oz Wagyu Sirloin Oscar Style (Lump Crab Cake, Asparagus, Bearnaise Sauce)
OR
Fresh Catch of the Day
OR
Arugula, Tomato and Mushroom Gnocchi with Fresh Parmesan
with
Vanilla Bean Creme Brulee

THE UINTAH \$89

CHOOSE FROM:
10oz Filet Mignon
OR
Kings Crown (7oz Filet Mignon and Crab Cake with Bearnaise Sauce)
Chicken Marsala (All Natural Breast)
OR
Jumbo Garlic Shrimp & Petite Lobster Tail Mixed Grill
OR
Chef's Vegetarian Selection
with
Manhattan Cheesecake with Raspberry Puree

THE PARK CITY \$109

Chilled Jumbo Shrimp Cocktail
USDA Prime 16oz New York Strip
OR
USDA Prime 20oz Delmonico
OR
Lump Crab Cakes with Garlic Butter Broiled Lobster Tail
with
Guest Choice of Dessert (Creme Brulee, Chocolate Torte, Cheesecake)

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