



# Bowling & Entertainment CATERING MENU

TOOELE, UTAH

801-572-1122 | [allstarbowling.com](http://allstarbowling.com) | [info@allstarbowling.com](mailto:info@allstarbowling.com)

# All Star Bowling & Entertainment

## *Catering Policies*

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A minimum guest count of 20 is required for banquet buffets and plated meals.

A 5 day guarantee of the exact guest count will be required on all banquet functions. If updated information is not received, the last number given will be considered the guarantee to represent a minimum billing.

All Star will prepare for 5 percent over guarantee. Although All Star will make an effort to provide the chosen menu, circumstances may require we serve a comparable selection when the guarantee is exceeded. If the group exceeds 5 percent over the guarantee anytime within the 5 day guarantee period, a 10% surcharge will be included on the cost of the additional meals.

Buffets and plated meals served with less than the required minimum attendance of 20 people will be charged a per person surcharge up to the minimum required.

Prices quoted are good for 30 days

Menus must be confirmed no later than 7 days in advance of the function

A nonrefundable deposit of 20% is required to confirm and hold specific dates and space.

A service charge of 18% will be added to the total cost of the event.

Outside food and beverage are not permitted in the facility with the exception of birthday cake or cupcakes.

Events beginning more than 30 minutes after contracted time will be charged an additional \$100 late start fee.

# ..... Buffet Breakfast .....

## **The Traditional | 14.00**

**CHOICE OF (1) MEAT:** Applewood smoked bacon strips or  
Country sausage links

Fluffy scrambled eggs

O'brien potatoes

Sliced seasonal fruit display

**SELECTION OF TWO FRUIT JUICES:** Apple, Orange or Cranberry

Premium coffee, hot teas & hot chocolate

**UPGRADE TO BOTH MEATS | 2.00**

**ENHANCEMENTS | 4.00**

Assorted pastries and muffins

# ..... Plated Lunch .....

## **Club Croissant | 16.00**

Croissant filled with ham, house-smoked  
turkey & swiss cheese

Potato salad

Fresh fruit garnish

Chef's choice of dessert

Water & lemonade service

## **That's a Wrap | 15.00**

Fresh grilled chicken breast, greens, avocado, and  
tomato wrapped in a fresh made flour tortilla

Cilantro ranch

Fresh fruit garnish

Chef's choice of dessert

Water & lemonade service

# Buffet Menu

Upgrade to unlimited fountain drinks | 2.00

## Pizza Party | 14.99 per guest

Variety of cheese, meat and veggie pizzas  
Baked macaroni & cheese  
Garden salad  
Ranch, Italian and Caesar dressings  
Garlic bread  
Assorted fresh baked cookies  
Unlimited fountain drinks during event

## Little Italy | 17.00 | 17.50 25 people and under

**CHOICE OF (1) ONE PASTA:** Penne pasta or fettuccini  
Alfredo or marinara sauce  
Meatballs  
Chicken parmesan  
Caesar salad  
Garlic breadsticks  
Chef's assortment of desserts  
Water & lemonade

## Simple Barbeque | 17.00 | 17.50 25 people and under

**CHOICE OF (1) ONE MEAT:** Barbeque chicken or Barbeque house-smoked beef brisket  
Baked beans  
Buttered corn on the cob  
Potato salad  
Fresh-made cole slaw  
Assorted rolls and butter  
Choice of 2 desserts: Blueberry, Peach, Apple or Cherry Cobbler or Crisp  
Water & lemonade

## Southwestern Fajita | 17.00 | 17.50 25 people and under

Chicken and beef fajitas  
Choice of black beans, pinto beans, or refried beans  
Choice of flour or corn tortillas  
Spanish rice  
Southwest salad  
Accompaniments (tomatoes, onions, cheese, sour cream, guacamole, pico de gallo)  
Cinnamon churros  
Water & lemonade

**UPGRADE TO CHIPS & SALSA | 2.00** per person

# Plated Dinners

*All dinner selections include: choice of salad, chef's choice of vegetable & starch, dinner rolls & butter, choice of dessert, beverage.*

*Choose one salad: spinach salad, caesar salad, house green salad, or fresh fruit.*

## Grilled Salmon | 27.00

North atlantic salmon topped with a lemon barre blanc

## Chicken & Sun Dried Tomato | 25.00

Seasoned, grilled chicken breast in a sun-dried tomato sauce served over linguine

## Chicken with Portabello Mushroom | 25.00

Chicken with portabello mushroom smothered in a marsala-demi-glace

## Chicken Cordon Bleu | 23.00

Breast of chicken filled with ham and swiss cheese lightly breaded and baked to perfection, topped with mornay



# Platters & Displays

25 guest minimum

## 30 PEOPLE AND UNDER

## OVER 30 PEOPLE

**Vegetable Crudités with Ranch Dip**..... **3.29** per person

**3.00** per person

**Imported and Domestic Cheese Tray with Crackers**..... **4.00** per person

**4.29** per person

**Seasonal Sliced Fruit Display with Fruit Dip**..... **3.29** per person

**3.49** per person

# Additional Items

## Drink Selections

Premium coffee	<b>2.25</b> per person
Premium coffee	<b>29.95</b> per gallon
Dasani bottled water	<b>1.75</b> each
Bottled smart water (23 oz)	<b>3.00</b> each
Assorted coke soft drinks	<b>1.75</b> each
Bottled juice	<b>3.00</b> each
Individual milk	<b>2.49</b> each
Bottled iced tea	<b>2.49</b> each
Sports drinks	<b>3.50</b> per person
Lemonade	<b>9.75</b> per carafe
Hot chocolate	<b>2.49</b> per person
Apple juice	<b>12.00</b> per pitcher
Orange juice	<b>15.00</b> per pitcher
Fruit party punch	<b>35.00</b> per 3 gallon bowl

## Sweet Selections

Assorted miniature candy bars	<b>2.00</b> each
Chocolate strawberries	<b>2.00</b> each
Tuxedo dipped strawberries	<b>2.50</b> each
Fresh baked cookies	<b>24.00</b> per dozen
Fudge brownies	<b>28.00</b> per dozen

## Healthy Selections

Whole fresh fruit	<b>1.50</b> per person
Sliced fresh fruit	<b>3.49</b> per person
Granola bars	<b>2.50</b> per person
Fresh fruit yogurt	<b>1.75</b> per person
Garden salad with choice of two dressings	<b>3.00</b> per person

## Additional Selections

Breakfast pastries	<b>4.00</b> per person
Assorted muffins	<b>4.00</b> per person
Fruit bars	<b>1.50</b> each
Soft pretzels with mustard	<b>1.75</b> each
Bags of peanuts	<b>2.00</b> each
Bags of mixed nuts	<b>3.25</b> each
Assorted bags of chips	<b>1.50</b> each