

Episcopal Retreat & Conference Center

Catering Menu By Chef Antonio Parks

Menu type	Breakfast Options	Lunch Options	Dinner Options
Small Pop Up	-Build your own Parfait -Choice of Muffins, Bagels -Fresh Fruit \$10-\$12 Per Person	-Tea Sandwiches -Salad choice Add protein to salad \$2-\$5 \$12-\$15 Per Person	1. Pasta and Vegetable Add protein \$2-\$5 2. Roast Chicken and Vegetable 3. Soup and Bread bowl - Add Green salad \$2 - Add bread \$2 \$20-\$23 Per Person
Ghost Kitchen	1.Quiche 2.Veggie Bake -Cut fruit or Berry salad -Muffin or Scone -Bacon or Sausage \$15-\$20 Per Person	1.Soup and Sandwich 2.Sandwich and Salad -Fresh cut Fruit -Fresh cut Vegetables -Fresh Baked Cookies \$15-\$22 Per Person	1.Pork Tenderloin 2.Roasted Chicken 3.Beef Stroganoff 4.Swedish Meat Balls -Mashed Potatoes and Gravy -Roasted Vegetable -Dinner Rolls - Add Green Salad \$2 \$23-\$25 Per Person
Catering Extraordinaire	1.French Toast Bar 2.Pancake Station 3.Sweet or Savory Crepes 4.Mini Quiches 5.Breakfast Sandwiches 6.Avacado Toast -Scrambled eggs -Diced Potatoes -Fruit Salad -Mini Parfaits -Bacon or Sausage \$25-\$30 Per Person	1.Toasted Ham and Cheese Sandwich 2.Wraps or Pinwheels 3.Tuna Melts 4.Open faced Caprese Sandwich 5.Black Bean Tostadas 6.Curried Chicken Croissants 7.Chicken Lettuce Bowls -Green Salad -Cut Vegetables and Dip -Bread and Butter -Custom Dessert \$25-\$35 Per Person	1.Stuffed Bell Peppers 2.Caprese Chicken 3.Miso Glazed Salmon 4.Steak roulade w/ Chimichurri 5.Baked Ziti 6.Asian chicken Stir-fry -Two Choices of Green salad -Two roasted vegetables -Rice or Smashed Potatoes -Bread and Butter -Custom Dessert \$30-\$45 Per Person

Quick Grabs

Breakfast	Lunch	Elevated Hors D'oeuvres
-Bagels and Cream Cheese \$5 Per Person -Pancake Skewers \$5 Per Person -Muffins \$4 Per Person -Pastry Scones \$4 Per Person -Fruit Cups \$4 Per Person	-Fruit Skewers \$5 Per Person -Cookies or Mini Cupcakes \$5 Per Person -Pretzel Hummus Cups \$4 Per Person -Veggie Ranch Cups \$4 Per Person -Peanut Butter Apples \$4 Per Person	-Charcuterie board w/ Meat \$28 Each -Charcuterie board w/ Fruit and veg \$25 Each -Dessert Board \$25 Each -Avocado Toast Bites \$40 / Dozen -Marinated Cheese and Olive Cups \$55 / Dozen -Caprese Skewers \$60 / Dozen -Shrimp Cocktail Minis \$70 / Dozen -Charcuterie Cups \$75 / Dozen -Smoked Salmon Bites \$80 / Dozen

Menu Summary

This catering menu offers a variety of options for different occasions and budgets. Pricing ranges from \$25-\$45 per person depending on your choices. In columns with numbers its one choice, we can charge more if more options are desired. All salads, Fruit, and Vegetables will be biased on seasonality.

Contact Information

To place an order or inquire about menu options, please contact us at

****For Food Questions**** parksant6614@gmail.com or leave voicemail at (801) **927-0817**

**** For Space Details**** glindemann@episcopal-ut.org or call (801) 322-4131

Dietary Restrictions & Warnings

Please inform us of any dietary restrictions, such as vegetarian, vegan, gluten-free, dairy-free, or nut allergies, when placing your order. Some menu items may contain common allergens including dairy, eggs, nuts, soy, wheat, and shellfish. We recommend contacting us directly to discuss accommodations or ingredient substitutions. Cross-contamination is possible in shared kitchen spaces, so please exercise caution if you have severe allergies.