

JEREMIAH'S RESTAURANT

BANQUET MENU

BREAKFAST

All breakfasts served with orange juice and coffee.

Mountain Man Breakfast Buffet:

Bacon, sausage, scrambled eggs and breakfast potatoes served with cheddar cheese and homemade salsa on the side. Choice of two of the following: Pancakes, French toast, Scones or Biscuits and gravy. \$12.99
Add fresh fruit for \$1.50 per person

Continental Breakfast Buffet:

Our famous scones and mixed fresh fruit. . . \$8.99

Breakfast Wrap:

A large flour tortilla with eggs, sausage, bacon, cheddar cheese and shredded potatoes, served with salsa, sour cream and fresh fruit. . . . \$10.99

Prime Rib and scrambled eggs:

Slow roasted prime rib with eggs served with breakfast potatoes and toast. \$14.99

Add a hot chocolate bar to any breakfast for. \$1.50 per person

Taxes and gratuity not included.

BUFFET

Traditional Buffet:

Choice of two meats:

- Roast Turkey, Beef Medallions, Glazed Ham, Pot Roast, Pork Loin or Salmon.

Served with potatoes, vegetables, salad, warm rolls, dessert and beverage. \$18.99

Italian Buffet:

Lasagna with Italian salad, garlic bread, dessert and beverage. \$13.99

Pasta Buffet:

Choice of two pastas, linguini, fettuccini, spaghetti or penne. Choice of two sauces, Alfredo, Bolognese, Vodka or Creamy Pesto. Served with salad, garlic toast, dessert and beverage. . \$12.99

Add chicken Parmesan, beef or portabella mushroom for \$3.00 per person

BBQ Buffet:

Smoked BBQ ribs and chicken with a baked potato bar, green salad, warm rolls, dessert and beverage. \$18.99

Fiesta Bar:

Grilled, marinated chicken or beef served with Spanish rice, black beans, shredded cheese, lettuce, tomato, sour cream, warm tortillas, chips and salsa, cookies and a beverage. \$14.99

Market Deli Board:

Assorted sandwiches on rolls and house focaccia bread served with chips, and a choice of a potato, pasta, fruit or green salad, cookies and beverage. \$10.99

Taxes and gratuity not included.

LUNCH & DINNER

Plated banquet entrees. Lunch available until 3:00pm.

All plated lunch and dinner entree options served with one choice from our salad menu, appropriate potato or rice, vegetables, warm rolls, and beverage. Dinners served with dessert.

Chicken Cordon Bleu:

Crispy, golden brown breaded chicken breast stuffed with Swiss cheese and ham, topped with a creamy Parmesan sauce.

Lunch/Dinner \$12.99/\$14.99

Teriyaki Chicken:

Marinated chicken breast with grilled pineapple and ginger sesame teriyaki.

Lunch/Dinner \$10.99/\$12.99

Roast Turkey:

Roasted turkey breast served with herb stuffing and turkey gravy.

Lunch/Dinner \$12.99/\$14.99

Prime Rib:

Slow roasted and served with rich au jus and creamed horseradish.

Lunch/Dinner \$18.99/\$20.99

Yankee Pot Roast:

Slow simmered until fork tender served with vegetables and rich beef gravy.

Lunch/Dinner \$13.99/\$15.99

Balsamic chicken:

Tender marinated chicken breast finished with a balsamic reduction.

Lunch/Dinner \$10.99/\$12.99

CFS:

Our homemade chicken fried steak smothered with country gravy.

Lunch/Dinner \$10.99/\$12.99

Beef Medallions:

Tender medallions, grilled and topped with beef gravy.

Lunch/Dinner \$12.99/\$14.99

Shrimp skewers:

Shrimp sautéed with lemon and butter.

Lunch/Dinner \$12.99/\$14.99

Grilled Atlantic salmon:

Fresh salmon grilled to perfection

Lunch/Dinner \$14.99/\$16.99

Roast pork tenderloin:

Pork loin medallions, seared and oven roasted, finished with pork gravy

Lunch/Dinner \$12.99/\$14.99

Options

SALAD OPTIONS

1. Mixed greens with ranch dressing
2. Baby spinach with dried cranberries, toasted walnuts and raspberry vinaigrette
3. Caesar salad

DESSERT OPTIONS

- A. New York Cheesecake with seasonal fruit topping
- B. Chocolate Decadence Cake
- C. Seasonal pie

Taxes and gratuity not included.

CONTRACTS, POLICIES & PAYMENT

DEPOSITS AND CANCELLATIONS

A deposit is required at the time your reservation is made. The amount of the deposit is determined by the size of your group and the date of your booking. Deposits may be made by cash or credit card. Cancellations must be made at least 30 days prior to your event (60 days for December bookings). If these conditions are not met, the deposit will be forfeited.

GUEST COUNT

A final binding guest count is required three business days prior to your event. This will be the minimum guaranteed count for which you will be billed, and is not subject to reduction. We will set for 5% above your guarantee. If it becomes necessary to add tables, a \$100 set up fee will be applied. At the conclusion of your event, you will be billed for the number of guests served or guarantee count, whichever is greater. Food must be purchased for all members of your group. Groups with less than 25 are subject to a room rental fee.

MENU CHOICE

In order to better serve your group, we request that your final food selections be made no less than 14 days prior to your event. Maximum of two entree choices will be made available to your group. Outside food and beverage services are not permitted. Food left remaining on a buffet is not available for take-out.

SERVICE CHARGES AND SALES TAX

All food and beverage prices are subject to state sales tax. State tax exempt groups must provide a copy of their tax exempt certificate. Service charges of 18% for in-house groups and 20% for off-site catering does apply. Entertainment must be approved at time of booking.

PAYMENT

Billing is completed on a single invoice due at the time of your event. We accept credit cards and cash.

ROOM RENTAL

Our banquet rooms are available for meetings and seminars that require no food service. The room fee is determined by the size of your group and the length of your stay. All evening functions must conclude by 10:00pm or additional charges will apply.

ALCOHOL AND SMOKING

The Utah clean air act forbids smoking in all public buildings. Jeremiah's is a state liquor licensee. Hosted and cash bars are available, arrangements must be made in advance. "Brown bagging" is not permitted. Jeremiah's reserves the right to end bar service at any time at the discretion of the management.

Thoroughly cooking foods on animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food-borne illness. Consult your physician or public health official for further information.

Taxes and gratuity not included.