



Vegetables (select one with each entree)

Grilled fresh asparagus (white option seasonal)

Roasted baby carrots with thyme

Chopped carrots and sweet peas in butter sauce

Steamed and grilled broccoli

Green beans with almonds and pearl onions

Roasted fennel root with garlic and Parmesan cheese

Seasonal roasted root vegetables

Starch (select one with each entree)

Herbed rice pilaf

Au gratin potatoes

Mashed potatoes

Idaho baked potatoes

Tri colored herb, roasted potatoes

Spicy potato wedges

Vegetable confetti orzo

Desserts - starting at \$2.99pp (45 people or more)

Mint, mocha mud pie

White chocolate, blueberry bread pudding

Fig bread pudding

Double chocolate chip brownie

Chocolatel lava cake

Apple crisp

Seasonal fruit cobblers and crisps

Highlighted Buffets:

The Reed:

Caesar salad

Herb chicken

Baby carrots and rice pilaf

\$13.99 pp

The Bigelow:

Maple salad

BBQ Salmon and/or Pork in pan sauce
mashed potatoes and green beans

\$17.99 pp

The Ben Lomond:

Spinach salad

Three appetizer selections

Crab stuffed salmon and/
or prime rib of beef

Grilled asparagus and au gratin potatoes
\$27.99 pp

*prices subject to market variations

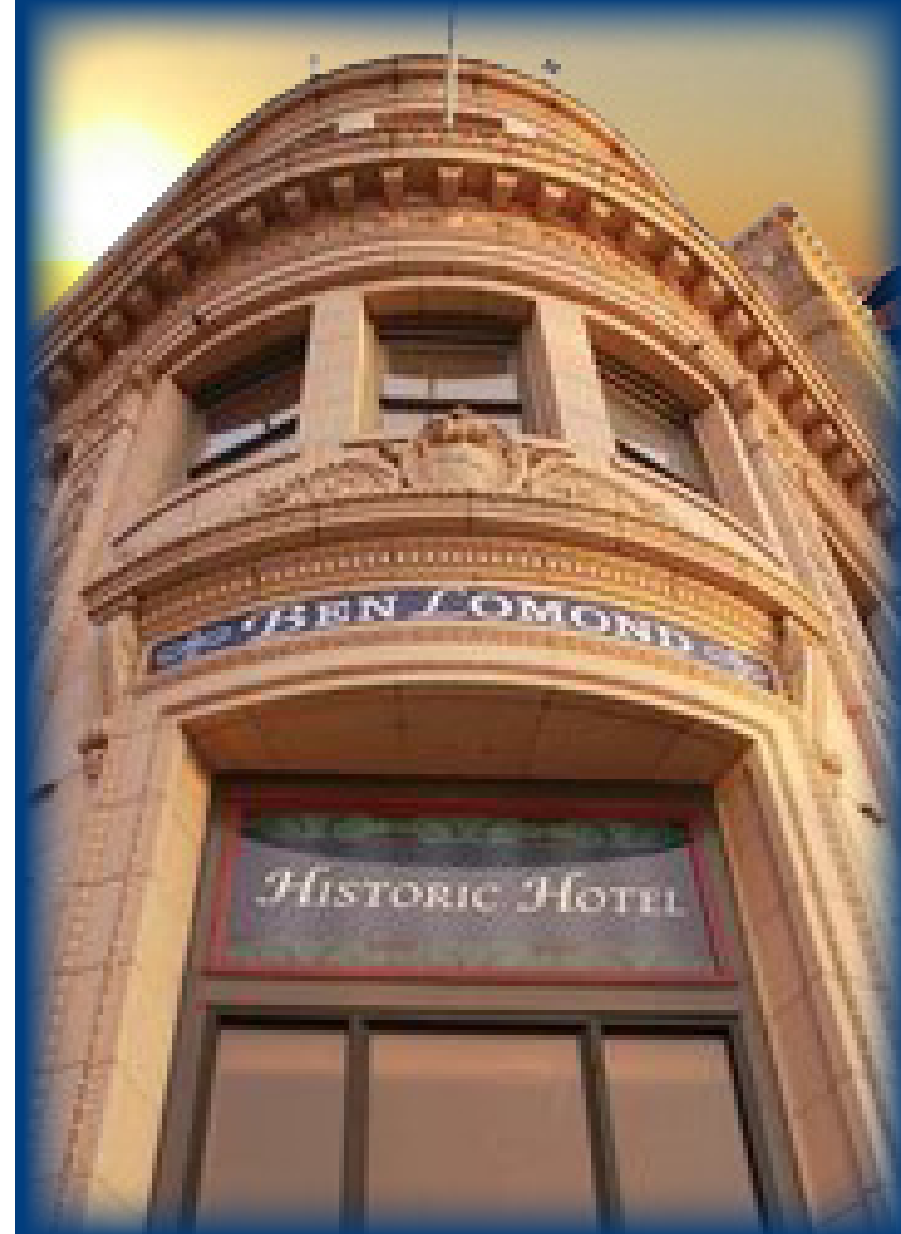
BEN LOMOND SUITES

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BEN LOMOND SUITES

Banquet & Catering



Appetizers & Hors d'oeuvres



Passed ~ \$27.99 (45 pieces)

- Chicken curry on herb tortilla chip
- Stuffed mushroom cap ~ add \$5
- Tuna salad on cucumber
- Crab salad in Belgium endive ~ market price
- Smoked salmon mousse crostini
- Fresh Tomato and basil bruschetta

Plated ~ Starting at \$32.99 (45 pieces)

- Hummus platter with olive tapenade and pita bread
- Panko crusted squeaky cheese curds with tomato vinaigrette
- Warm brie cheese poppers with fig compote
- Marinated asparagus wrapped in ham and grilled
- Turkey, Italian or Swedish meatballs

*prices subject to market variations

Stations

- Herb roasted lamb riblets
Grilled and tossed in BBQ sauce with drizzled bleu cheese dressing - \$3.59pp
- BBQ wings and grilled bread
Roasted double joint chicken wings - \$2.79pp
- Smoked salmon platter
Dill enhanced, cured gravlox with green and red onions, capers and sour cream - \$129.00 per Salmon side (45 person portion)
- Bavarian soft pretzels
Large, baked pretzels with a course, curry mustard - \$2.99 (based on 1 pretzel per 2 people)



Salads ~ starter salads begin at \$2.59pp with entree selection (45 people or more)

Seasonal mixed greens with herb vinaigrette, cherry tomatoes and julienne carrots

Chopped romaine lettuce with anchovy and lemon Caesar dressing



Mixed greens with apple, mushrooms, onions, spicy walnuts and dried cranberries; topped with a drizzled maple dressing

Spinach with red onion, mushrooms, croutons, egg and bacon vinaigrette dressing

Seasonal salad selections available



Soups ~ starting at \$1.59pp with entree selection

- Split pea & ham
- Tomato basil
- Cream of wild mushroom
- Chicken Tortilla
- Potato leek

*prices subject to market variations

House created lasagna with pork sausage ~ \$12.99

Sauteed shrimp and linguini tossed in a tomato, red pepper cream sauce ~ \$18.99

Filet of salmon; grilled, BBQ or baked; stuffed with crab meat ~ \$17.99

Grilled chicken; orange oregano, honey marinated ~ \$13.59

Roasted chicken breast stuffed with spinach, mushroom, walnut and goat cheese ~ \$15.99

Baked ziti Bolognese with melted cheese ~ \$14.59

Home comfort food favorite meat loaf topped with spicy BBQ sauce ~ \$13.99

Beef tender wrapped with bacon and smothered in bleu cheese sauce ~ \$18.59

Pork shoulder seared in bacon, onion pan sauce ~ \$14.99

Herb rubbed bone-in roasted pork chop ~ \$23.59

Espresso dry rubbed, grilled flank steak ~ \$20.99

Garlic, herb slow-roasted prime rib of beef ~ Market Price



Buffet or plated entrée selections



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SNAKE RIVER FARMS