

## **Eiffel Tower's Menu Items**

*Prices based on groups of 50 people*

### **Cold Hors d'oeuvres**

Vegetable Tray with Herb Dip	\$4.00 per person
Deluxe Antipasto Platter with Grilled Vegetables, Marinated Mushrooms, Greek Olives, Fresh Mozzarella and Dry Salami	\$6.00 per person
Charcuterie and Imported Cheeses Board w/ Fruit and Sliced Baguette	\$8.50 per person
Grilled & Chilled Asparagus with Roasted Red Pepper Aioli	\$4.00 per person
Domestic Cheeses with Seasonal Fruit and Crackers	\$4.25 per person
Imported Cheeses with Seasonal Fruit and Crackers	\$6.50 per person
Roasted Red Pepper Hummus with Toasted Pita	\$3.00 per person
Caprese Skewers (fresh mozzarella & marinated tomatoes with Basil Vinaigrette)	\$3.50 per person
Shrimp Cocktail w/ Fresh Dill	\$8.00 per person
Grilled & Chilled Spicy Garlic Shrimp with Romesco Sauce	\$8.00 per person
Whole Poached and Decorated Salmon Filet with Lemon Aioli	\$7.50 per person
House Smoked Salmon with Crème Fraiche, Capers, Onion & Crostini	\$8.00 per person
Seared Ahi Tuna Medallions with Ginger Relish	\$9.50 per person
Rare Roast Beef Dollar Sandwiches with Horseradish Cream	\$5.50 per person
Ham & Swiss Dollar Sandwiches	\$3.50 per person
Mini Chicken Salad Croissants	\$3.50 per person
Endive Leaves with Fig, Gorgonzola & Candied Walnuts	\$3.50 per person
Caramelized Onion Tarts with Gruyere	\$3.50 per person
Smoked Duck "D.L.T." Canapés	\$7.00 per person
Prosciutto & Melon	\$4.00 per person
Seafood Canapés (a mix of Shrimp & Smoked Salmon Canapés)	\$4.00 per person
Guacamole, Fresh Salsa & Tortilla Chips	\$3.00 per person
Tortilla Chips with Black Bean and Corn Salsa	\$3.00 per person

### **Hot Hors d'oeuvres**

Signature Spanakopita	\$3.50 per person
Bruschetta with Pesto, Slow Roasted Tomatoes & Parmesan	\$3.50 per person
Crab Cakes with Lemon Dill Aioli	\$8.50 per person
Sausage or Spinach & Cheese Stuffed Mushrooms	\$4.00 per person
Bacon Wrapped Water Chestnuts	\$3.50 per person
Cocktail Meatballs with Cranberry BBQ or Marinara Sauce	\$4.00 per person
Herb Crusted Rack of Lamb Lolly-Chops	\$8.00 per person
Rack of Lamb Lolly-Chops Vindaloo w/ Raita	\$8.00 per person
Chimichurri Beef Skewers	\$6.00 per person
Teriyaki Beef Skewers	\$6.00 per person
Souvlaki Skewers Chicken or Pork with Tzatziki Sauce	\$4.00 per person
Tandori Chicken Skewer w/ Fig Chutney	\$4.00 per person
Chicken or Pork al Pastor Skewer with Avocado Crème	\$4.00 per person
Chicken Satay w/ Peanut Sauce	\$4.00 per person

### Green Salads

Basic Green Salad w/ Choice of Dressings	\$4.00 per person
Spinach Salad with Grapefruit, Fennel and Orange Vinaigrette	\$5.00 per person
Caesar Salad, Crisp Romaine, Parmesan Cheese and Croutons Tossed with Creamy Caesar Dressing	\$4.50 per person
Green Salad with Poached Pears, Toasted Pecans, Sun Dried Cranberries and Spiced Wine Vinaigrette	\$5.50 per person
Baby Spinach with Pomegranate, Blue Cheese, Candied Pecans and Pomegranate-Balsamic Vinaigrette	\$5.50 per person
Field Greens with Candied Walnuts, Gorgonzola and Raspberry Vinaigrette	\$5.00 per person
Street Corn Salad with Roasted Corn, Cotija Cheese, Pico de Gallo, Spring Greens and Chipotle Ranch or Cilantro-Lime Vinaigrette	\$5.50 per Person
Roasted Beet & Arugula Salad with Toasted Pistachios, Goat Cheese and Red Wine Vinaigrette	\$5.50 per person

**For an additional \$8.00 all salads can be up graded to entrée size with grilled chicken, bread and butter.**

### Other Salads Pasta and Such

Tortellini Salad w/ Fresh Vegetable and Asiago Cheese in Fresh Herb Vinaigrette	\$5.50 per person
Wild Rice Salad with Roasted Nuts Dried Apricots and Cranberries	\$6.00 per person
Mediterranean Orzo Salad with Artichoke Hearts, Tomatoes, Red Onions and Basil with Lemon Vinaigrette	\$5.00 per person
Don Don Noodle Salad with Fresh Asian Vegetables and Ginger-Soy Vinaigrette	\$5.00 per person
Black Bean and Sweet Potato Salad with Tomatoes & Red Peppers with Cilantro-Lime Vinaigrette	\$5.50 per person
Pasta Prima Vera Salad, Rotini Pasta with Vegetables, Parmesan Cheese And Lemon Basil Vinaigrette	\$4.50 per person
Fresh Fruit Salad	From \$4.00 per person
New Potato Salad	\$4.50 per person
German Potato Salad	\$4.50 per person
Cole Slaw	\$3.00 per person

### Entrées

*All Entrees come with your choice of two sides unless noted\*  
Two or more main dishes available at an extra cost*

### Poultry Entrées

Rosemary Chicken with Roasted Garlic Sauce	\$15.00 per person
Roasted Chicken Breast with Mushroom Marsala Sauce	\$15.00 per person
Wild Mushroom Stuffed Chicken Breast with Porcini Gravy	\$16.00 per person
Coq au Vin (Traditional French Chicken Braised in Red Wine)	\$15.00 per person
Tandori Chicken with Fig Chutney	\$15.00 per person
Turkey Breast with Fresh Sage Gravy & Home Made Cranberry Sauce	\$16.00 per person
Seared Duck Breast with Sun Dried Cherry Demi Glace	Market Price

### Seafood Entrées

Broiled Salmon with Apple Cider-Ginger Glaze	\$17.50 per person
Roasted Salmon with Mango Salsa	\$17.50 per person
Sesame Crusted Salmon with Pickled Ginger Salsa	\$17.50 per person
Steelhead Trout Almondine	\$18.00 per person
Poached Salmon w/ Dill Cream	\$17.50 per person

### Meat Entrées

Roasted Beef Tenderloin with Herbed Jus and Horseradish Cream	Market Price
Prime Rib Carving Station	Market Price
Beef Bourguignon	\$18.50 per person
Traditional Pot Roast	\$18.00 per person
Herb Crusted Rack of Lamb	Market Price
Rosemary & Garlic Roasted Leg of Lamb	Market Price
Pork Tenderloin with a Dried Fruit Compote or Fresh Corn Salsa	\$16.00 per person
BBQ Chicken & Ribs	\$17.00 per person

### Pasta Entrées\*

Vegetarian Baked Ziti	\$11.50 per person
Baked Penne with Chicken & Alfredo or Meat Balls and Marinara	\$12.00 per person

### Vegetarian Entrées

Vegetable Tagine (Served with Pumpkin Seed Cous Cous)*	\$12.50 per person
Roasted Eggplant Parmigiana (Served with Buttered Penne Pasta)*	\$12.50 per person

### On the Side

Wild Rice Pilaf	Roasted Vegetable Medley with Tarragon
Basmati Rice	Spinach au Gratin
Pumpkin Seed Cous Cous	Candied Baby Carrots
Roasted New Potatoes with Fresh Parsley	Boston Baked Beans
Potatoes Au Gratin	Corn on the Cob
Roasted Garlic Mashed Potatoes	

## Boxed Meal Menu

### Sampler Plates

<b>Mediterranean Plate (V)</b> , Quinoa Tabbouleh, Tomato & Rice Dolmades, Kalamata Olives, Hummus, Baba Ghanoush and Pita Bread	\$16.00
<b>Southwest Plate</b> , Grilled and Chilled Shrimp with Chipotle Cocktail Sauce, Black Bean and Corn Salad, Guacamole and Tortilla Chips	\$16.00

### Entrée Salads

<b>Chef Salad</b> , Ham, Turkey, Cheddar and Swiss Cheese with Ranch Dressing	\$14.00
<b>Cobb Salad</b> , Turkey, Bacon, Grape Tomatoes, Hard Boiled Egg, Cheddar Cheese and Blue Cheese Dressing	\$14.00
<b>Caesar Salad</b> , Romaine, Parmesan Cheese, Croutons, with Creamy Caesar Dressing and Grilled Chicken Breast	\$14.00
<b>Baby Spinach</b> with Shredded Red Cabbage, Carrot, Ginger-Soy Vinaigrette and Grilled Chicken Breast	\$14.00
<b>Roasted Beet</b> with Arugula Toasted Pistachios, Goat Cheese, Red Wine Vinaigrette and Grilled Chicken Breast	\$14.50
<b>Seared Ahi Tuna (\$18) or Poached Salmon Niçoise Salad (\$18.50)</b> , with French Green Beans, Kalamata Olives, Hard Boiled Egg, Potatoes and Pickled Red Onion.	From \$17.00

### Boxed Sandwich Lunches

<b>Boxed Sandwich Lunch</b> , Your Choice of Sandwich and Salad, Served with Chips & a Cookie.	\$14.00
Sandwich Choices: Turkey and Avocado, Chicken Salad Croissant, Ham & Swiss Or Roasted Vegetable & Hummus (V)	
Salad Choices: Green Salad with Ranch or Balsamic (CV), German Potato Salad Or Pasta Prima Vera Salad (CV)	

### Bottled & Canned Beverages

Assorted Sodas: Coke, Diet Coke & Sprite	\$2.50
Ice Tea: Sweet or Unsweetened	\$2.50
Bottled Water	\$1.50

(V) Vegan (CV) Can be Vegan on request

## Desserts, Fruits & Sweets

Assorted Mini Pastries	From	\$5.50 per person
Your choice of three: Mini Chocolate Decadence, Fresh Fruit Tartlets, Chocolate-Pecan Tartlets, Mini Crème de Caramel, Mini Panna Cotta with Raspberry Sauce, Mini Pumpkin Pies, French Macarons, or Wedding Cookies		
Cranberry Pear Tart		\$6.50 per person
Fresh Fruit Tart		\$5.75 per person
Pumpkin Cheesecake (Seasonal)		\$5.75 per person
Vanilla Panna Cotta with Raspberry Sauce		\$5.50 per person
Chocolate Decadence		\$6.50 per person
Crème de Caramel		\$6.00 per person
Chocolate Pecan Tart		\$6.00 per person
Fresh Fruit Platters	From	\$3.00 per person
Assorted Cookies	From	\$1.50 per person
Fresh Seasonal Berries (Seasonal)	From	\$3.00 per person

## Breakfast Items

Chicken & Apple Sausage	\$4.00 per person
Maple Cured Bacon	\$4.00 per person
Quiche Any Style	\$4.75 per person
Country Style Potatoes	\$3.50 per person
Granola w/ Fruit & Yogurt	\$4.50 per person
Assorted Muffins Homemade	\$3.50 per person
Bagels w/ Cream Cheese	\$3.50 per person
Lox & Bagels w/ All the Trimmings	\$9.50 per person

## Beverages

Strawberry Lemonade	\$2.50 per person
Ginger Peach Punch	\$2.50 per person
Cranberry Fizz	\$2.50 per person
Citrus Water	\$1.00 per person
Assorted Sodas `	\$2.50 per person
Fruit Juices	\$3.50 per person
Fair Trade Coffee	\$2.50 per person
Tea Service	\$2.50 per person
Ice Water	Free

07/14/23



*Eiffel Tower Fine Catering*

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