

## **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	\$8.00 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	\$4.50 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
Herbed Chicken Skewer with Balsamic Reduction	\$4.00 per person
Souvlaki Skewers Chicken or Pork with Tzatziki Sauce	\$4.00 per person
Tandoori 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 (Seasonal)	\$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 upgraded 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
Tandoori 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	\$19.50 per person
Traditional Pot Roast	\$19.00 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 Mango Salsa	\$18.00 per person
BBQ Chicken & Ribs	\$19.00 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 or Basmati Rice) *	\$12.50 per person
Roasted Eggplant Parmigiana (Served with Buttered Penne Pasta) *	\$12.50 per person

#### On the Side

Wild Rice Pilaf	French Green Beans
Basmati Rice	Roasted Vegetable Medley with Tarragon
Pumpkin Seed Cous Cous	Roasted Brussel Sprouts w/ Balsamic Glaze
Roasted New Potatoes with Fresh Parsley	Candied Baby Carrots
Potatoes Au Gratin	Boston Baked Beans
Roasted Garlic Mashed Potatoes	Corn on the Cob

## 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>Greek Salad</b> with Tomatoes, Cucumber, Sweet Bell Peppers, Feta Cheese, Red Onion, Garbanzo s, Kalamata Olives and Greek Vinaigrette (CV)	\$12.00
With Grilled Chicken Breast instead of Garbanzo Beans	\$15.00
<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 or Poached Salmon Niçoise Salad</b> , with French Green Beans, Kalamata Olives, Hard Boiled Egg, Potatoes and Pickled Red Onion.	\$18.50

### Boxed Sandwich Lunches

<b>Boxed Sandwich Lunch</b> , Your Choice of Sandwich, Served with Chips & a Cookie.	\$14.00
Sandwich Choices: Turkey and Avocado, Chicken Salad Croissant, Ham & Swiss Or Roasted Vegetable & Hummus (V)	
<b>Add a Salad</b> , Green Salad with Ranch or Balsamic (CV), Potato Salad (CV) Or Pasta Prima Vera Salad (CV)	\$16.00

### Bottled & Canned Beverages

Assorted Sodas: Coke, Diet Coke & Sprite	\$2.50
Iced 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	\$6.00 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		\$3.50 per person
Assorted Cookies	From	\$1.50 per person
Fresh Seasonal Berries (Seasonal)	From	\$3.00 per person

## Breakfast Items

Quiche or Frittatas Any Style	From	\$4.75 per person
Country Style Potatoes		\$3.50 per person
Chicken & Apple Sausage		\$4.50 per person
Applewood Smoked Bacon or Link Pork sausage		\$4.00 per person
Granola w/ Fruit & Yogurt		\$4.50 per person
Baked Mixed Berry Skiers French Toast		\$4.75 per person
Fresh Fruit Tray or Salad		\$3.50 per person
Assorted Homemade Muffins		\$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

09/15/2024



*Eiffel Tower Fine Catering*

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