



2016 MENU

HORS D'OEUVRES

MEAT & POULTRY

Magleby's Breadstick Sandwiches

Homemade breadsticks cooked daily sprinkled with parmesan cheese, sliced, and served with fresh cut lettuce, local tomato slices, and your choice of harvest chicken salad, thick cut bacon, sliced turkey, black forest ham, roast beef, or barbecue pulled pork.

Wrapped Asparagus Spears

Fresh cooked local asparagus spears wrapped in bacon or prosciutto.

Devils on Horseback

Prunes stuffed with local bleu cheese and wrapped in bacon.

Petite Beef Wellington Bites

A marinated tenderloin wrapped in a puff pastry and baked with spicy mustard.

Meatballs

Cooked to perfection and topped with a house-made sauce. Comes with your choice of teriyaki, bordelaise, marinara, Swedish, or cranberry port.

Stuffed Mushrooms

Button mushrooms stuffed with cream cheese, bacon, and Genoa salami and sprinkled with aged cheese.

Pin Wheels

Rolled with homemade spread, spinach, cheese, bell peppers, and choice of meat: turkey, ham, roast beef, or vegetarian.

Skewers

Chicken, beef, or shrimp cooked over an open flame and smothered in our sweet teriyaki sauce.

FRESH FROM THE SEA

Crab & Avocado Dip

Crab marinated in lime and fresh cilantro served with sliced avocado and corn tortilla chips.

Shrimp Cocktail

Large shrimp served with squeezed lemon and homemade cocktail sauce.

Bacon Wrapped Shrimp

Large shrimp wrapped in bacon and cooked to perfection.

Giant Shrimp Shooters or Skewers

A fun way to present a classic. Served with homemade cocktail sauce.

VEGETARIAN

Bruschetta

Marinated tomatoes with fresh basil served on mini toast.

White Bean Bruschetta

Homemade white bean bruschetta with pine nuts and fresh basil. Served on mini toast.

Caprese Bites

Fresh pulled mozzarella balls, basil leaves, and cherry tomatoes drizzled with aged balsamic and olive oil.

Domestic Cheese & Artisan Bread

Locally produced cheese and artisan bread garnished with fresh grapes and strawberries.

Homemade Chips & Salsa

Homemade pico de gallo and guacamole served with our homemade corn tortilla chips.

Cream Cheese Dip

Roasted red pepper dip or fresh pesto dip served with baguettes and homemade corn tortilla chips.

Fresh Seasonal Fruit

Served on platters or skewers in an elegant display.

Spinach & Artichoke Dip

Smooth and creamy dip made in house. Served with sliced sourdough baguettes or homemade corn tortilla chips.

Marinated Mint Cantaloupe

Fresh cut cantaloupe marinated overnight in mint and drizzled with fresh lime juice and sea salt.

Pasta Salad Shooters

Any of our classic pastas served in a shot glass.

Soup Shooters

Choice of tomato basil, roasted bell pepper, roasted garlic, or mushroom soup served in a shot glass.

Vegetable Platter or Shooters

Served with homemade ranch, hummus, or roasted red pepper dip.

SALADS

Fresh Garden Salad

A garden mix of lettuce, carrot, cucumber, tomato, asiago cheese, and homemade dressing.

Baby Kale & Arugula Salad

Baby kale and arugula mix with fresh oranges and toasted pine nuts. Served with a homemade orange vinaigrette.

Sweet Summer Salad

Baby spinach, strawberries, mandarin oranges, candied pecans, red grapes, and feta cheese.

Caprese Salad

Fresh pulled mozzarella, local sliced tomatoes, fresh basil leaves, aged balsamic, and olive oil.

Classic Caesar Salad

Romaine lettuce, asiago cheese, and homemade croutons with homemade authentic Caesar dressing.

Baby Kale Caesar Salad

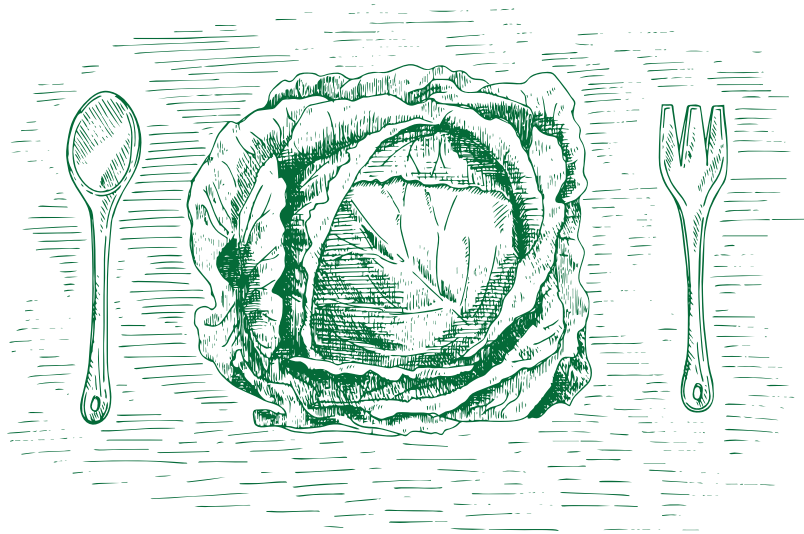
Baby kale, asiago cheese, and homemade croutons with homemade authentic Caesar dressing.

Blackened Chicken Caesar

Mapleby's classic Caesar salad served with blackened chicken with homemade authentic Caesar dressing.

Raspberry Chicken Salad

Mixed lettuce, raspberries, grilled chicken, and toasted almonds with poppy seed vinaigrette.



**All salads are seasonal and subject to availability.*



PASTA



Blackened Chicken Pasta

Penne pasta tossed in our homemade alfredo sauce and served with blackened chicken and freshly grated asiago.

Rustic Penne Pasta

Penne pasta topped in a homemade rustico sauce with a three-cheese blend and fresh basil.

Spaghetti & Homemade Meatballs

Spaghetti noodles topped with our homemade marinara and hand-formed meatballs.

Garden Vegetable Pasta

Your choice of pasta topped with our roasted red pepper cream sauce and garden vegetables.

Chicken Parmigiana

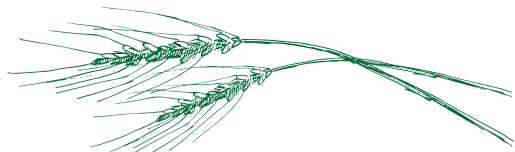
Hand-breaded fresh chicken breast served over pasta with our homemade marinara.

Chicken Piccata

Sautéed artichoke hearts, sun-dried tomatoes, capers, and just the right amount of white wine and lemon zest.

Gourmet Adult Macaroni & Cheese

Elbow macaroni salad topped with a homemade three-cheese blend and baked.



POULTRY



Chicken Marsala

Lightly breaded chicken topped with our marsala wine and mushroom sauce.

Lemon Zest Chicken

Lightly breaded chicken topped with our lemon cream sauce and a perfect amount of lemon zest.

Prosciutto & Brie Stuffed Chicken

Petite chicken stuffed with prosciutto and brie and topped with a tasty cranberry compote.

Marinated Buttermilk Fried Chicken

Chicken marinated overnight, dipped in egg, and lightly dredged with our in-house seasonings. Fried and topped with our garden gravy.

Macadamia Nut Encrusted Chicken

Petite chicken encrusted with macadamia nuts and topped with a coconut ginger glaze.

Slow-Roasted Turkey

Slow-roasted turkey served with our homemade gravy and cranberry sauce.

Sun-dried Tomato Stuffed Chicken

Petite chicken stuffed with sun-dried tomatoes, goat cheese, and spinach smothered in our sun-dried tomato cream sauce.

Chicken Cordon Blue

Hand-breaded chicken breast rolled with mozzarella and ham. Baked and topped with our homemade garden gravy.

Barbecue Chicken

Slow-roasted chicken topped with Ron's famous barbecue sauce.

Sweet & Sour Chicken

Chicken sautéed in our homemade sweet and sour sauce with fresh pineapple, bell peppers, and onions served over white rice.

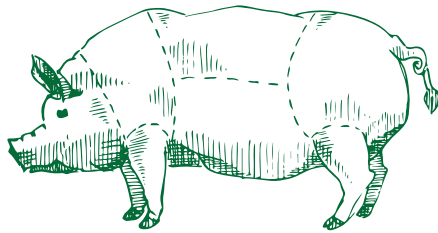
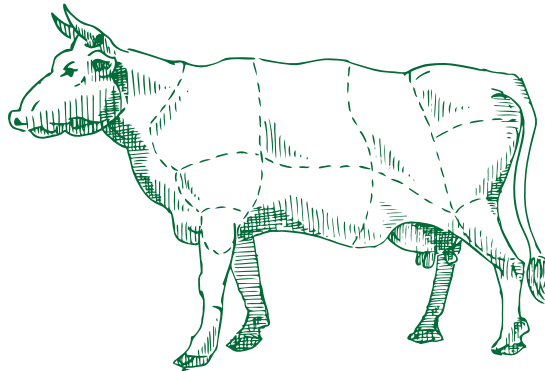
Teriyaki Pineapple Chicken

Chicken sautéed in our homemade teriyaki sauce with fresh pineapple, bell peppers, and onions. Served with white rice.

**Locally sourced free-range chicken with no antibodies or GMO.*



BEEF & PORK



Carved Fillet Mignon

Whole tenderloin roast served with our homemade Diane sauce and carved by a live chef.

Smothered Rib Eye Steak

Grilled to perfection and topped with onions, mushrooms, au jus, and fresh herbs.

Prime Rib

Slow roasted over six hours and carved by a live chef.

New York Strip & Garlic Gorgonzola Butter

Grilled over high heat and topped with garlic and gorgonzola butter. Only prime grade will do.

Baseball Fillet

Baseball-cut fillet topped with our house steak butter.

Fillet Oscar

Six-ounce center cut fillet seared and topped with fresh blue lump crab. Served with house hollandaise sauce.

Honey Glazed Ham

Slow-cooked smoked ham cooked and served with our homemade honey glaze and the perfect amount of pineapple.

Petite Medallions

Perfectly cut three-ounce medallions smothered in our bordelaise gravy.

Flat Iron Steak

Hearty steak served in our homemade sauce and topped with mushrooms and onions.

Slow-Roasted Pork Pot Roast

Slow roasted over six hours. Served with our homemade gravy, potatoes, carrots, onions, and celery.

Beef Bordelaise

Doc's thinly sliced roast beef seasoned with fresh herbs and a hearty amount of pepper. Carved by a live chef.

Barbecue Pulled Pork

Slow-roasted pork topped with Ron's famous barbecue sauce.

SEAFOOD

Charbroiled Salmon

Fresh salmon topped with our creamy dill sauce or fresh pineapple salsa.

Fresh Line-Caught Steelhead Salmon

Cooked diablo style, lightly charbroiled, and served over a bed of organic steamed baby kale.

Halibut Oscar

Fresh caught grilled pacific halibut topped with asparagus, blue lump crab, and chipotle hollandaise sauce.

Wonderful Halibut

Best Seller for Over 30 Years!

Lightly breaded and grilled halibut topped with slivered almonds and served with tartar sauce and lemon.

Crab Stuffed Prawns

Large prawns stuffed with crab and topped with a creamy lemon bur blanc.

Crab Stuffed Halibut

Fresh caught Atlantic halibut stuffed with crab and topped with our homemade sauce.

Tropical Orange Roughy

Fresh caught orange roughy rolled in macadamia nuts and topped with our coconut ginger glaze.

Island Mahi Mahi

Coconut-encrusted mahi mahi topped with homemade pineapple salsa.



SOUTH OF THE BORDER

Fiesta Fajitas

Served with corn tortillas, grilled peppers, and onions in our special seasoning. Includes pico de gallo, crisp shredded lettuce, sour cream, fresh guacamole, cheese, and your choice of rice or beans.

Smothered Enchiladas

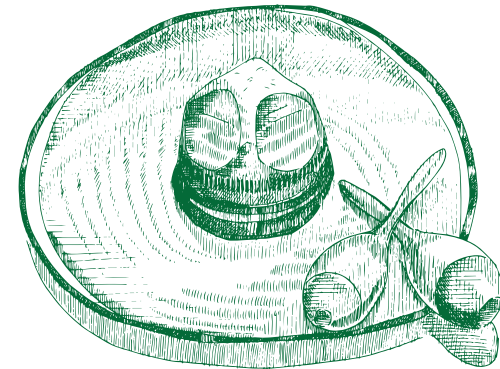
Homemade enchiladas made with corn tortillas and topped with a sweet homemade tomatillo sauce and fried tortilla strips. Served with pico de gallo, crisp shredded lettuce, sour cream, and fresh guacamole.

Taco Salad

Served over a homemade flour tortilla with pico de gallo, sour cream, fresh guacamole, Mexican corn, crisp lettuce, tomatoes, fresh onions, cheese, and your choice of rice or beans. All smothered in our cucumber cilantro ranch dressing.

Gourmet Nachos

Build your own nachos with our homemade corn tortilla chips, our specialty queso dip, and your choice of many sides.



⇒ BURGERS & SLIDERS ⇒

Magleby's Classic American Burger

American cheese, Thousand Island dressing, lettuce, tomato, and bacon on a Kaiser bun.

Guacamole Bacon Burger

Fresh guacamole, thick-cut bacon, lettuce, and tomato on a Kaiser bun.

Mushroom & Swiss Burger

Sautéed mushrooms and melted Swiss cheese on a Kaiser bun.

Cheddar Barbecue Burger

Sharp cheddar cheese, sweet and tangy barbecue sauce, and crispy fried onion rings on a Kaiser bun.

Kickin' Barbecue Burger

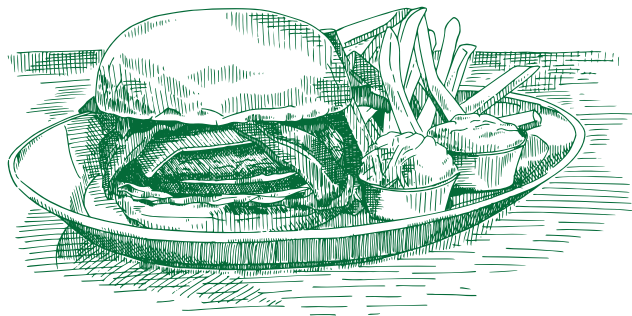
Pepper jack cheese, jalapeños, and house barbecue sauce on a Kaiser bun.

Bleu Burger

Blue cheese crumbles, sliced red onion, and chipotle aioli on a Kaiser bun.

Teriyaki Pineapple Burger

Grilled pineapple ring and house teriyaki sauce on a Kaiser bun.



**Your choice of hamburger, turkey, or bison on any of these items.*

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☞ BREAKFAST ☜

Magleby's Mini Muffins

Lenora's masterpiece and homemade at its best. We have a wide variety to choose from, including blueberry with caramel nut topping, bran zucchini, banana nut, oatmeal raisin, or piña colada.

Homemade Biscuits

Homemade flakey biscuits served with honey butter.

Buttermilk Pancakes

Hand-whipped, thick, and fluffy pancakes made with real buttermilk.

Cinnamon Nutmeg French Toast

A thick-cut Texas toast dipped in egg and sprinkled with cinnamon and nutmeg.

Granola & Yogurt

Homemade granola served with plain Greek yogurt.

Scrambled Eggs & Bacon

Cracked eggs and thick-cut bacon.

Skillet Scrambled Eggs

Bacon, sausage, peppers, and cheese scrambled in a large skillet.

Breakfast Burrito

Filled with eggs, potatoes, and everything south of the boarder. Served with homemade pico de gallo.



**These items are ONLY offered in our breakfast and brunch buffet packages.*

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SIDE DISHES

Roasted Herb Mashed Potatoes

Our classic baby red potatoes mashed with real butter, cream, and fresh herbs.

Horseradish Mashed Potatoes

Classic mashed potatoes infused with fresh horseradish.

Roasted Red Pepper Potatoes

Baby red potatoes quartered and tossed in olive oil and fresh herbs and roasted to perfection.

Au Gratin Potatoes

Sliced potatoes layered in our homemade cheese sauce.

Loaded Baked Potatoes

Local Idaho russets baked and topped with cheddar cheese, sour cream, bacon, and chives.

Hearty Rice Pilaf

Made in-house with carrots, celery, and just the right amount of pasta.

Sweet Brown Rice

Slow baked with slivered almonds and raisins.



Sweet Brown Sugar Carrots

Roasted rustic carrots tossed in brown sugar and butter sauce.

Fresh Seasonal Fruit

Served on platters or skewers in an elegant display.

Green Bean Almandine

Fresh beans and slivered almonds sautéed in olive oil.

Roasted Corn (seasonal)

Local corn peeled off the cob and baked in butter, white pepper, and sea salt.

Seasonal Steamed Vegetables

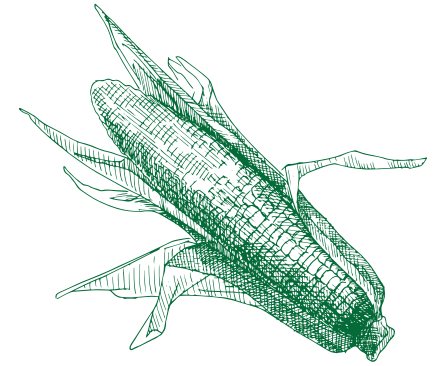
Freshly steamed vegetables tossed in olive oil and sea salt.

Lenora's Baked Beans

A classic American baked bean recipe with bacon and brown sugar.

Homemade Coleslaw

Diced cabbage and carrots served light and zesty.



Salted Lime Watermelon

Sliced watermelon sprinkled with lime juice and kosher salt.

Beer Battered Fries

A classic Idaho russet dredged in beer batter and fried golden brown.

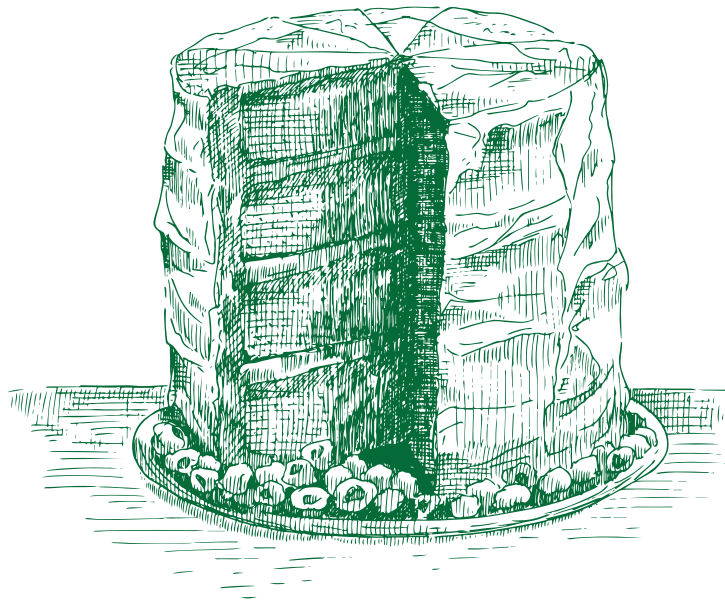
Sweet Potato Fries

Fresh and naked with no batter and seasoned with just the right amount of salt.

Rosemary Garlic Fries

Our sweet potato or beer battered fries rolled in a healthy amount of fresh rosemary and garlic.

⇒ AWARD-WINNING CAKES ⇒



Magleby's Classic Chocolate Cake

Our classic chocolate cake recipe put together with love and care. Always handmade and covered in thick creamy icing made with real butter.

Lenora's Carrot Cake

Perfected over the years, this old-fashioned homemade favorite is made with freshly peeled carrots, coconut, and pineapple and covered with a Philadelphia cream cheese frosting.

Apple Spice Cake

Three types of apples hand peeled and blended perfectly into a moist spice cake covered with our Philadelphia cream cheese frosting.

German Chocolate Cake

A true German light chocolate cake topped with our homemade coconut pecan icing.

Old-Fashioned Lemon Cake

A white cake seasoned perfectly with fresh squeezed lemons and baked fluffy and moist. Covered with our original lemon cream cheese icing.

Classic Cheesecake

A classic served plain with a recommended fresh fruit topping.

Mini Cupcakes

Your choice of any of our award-winning cake or muffin flavors presented as cupcakes for an elegant display.

Cheesecake Squares

A wide variety of flavors to choose from, including raspberry cream cheese, Oreo cream cheese, or Nutella cream cheese baked with a graham cracker crust.

Cake Ball Pops

Your choice of any of our award-winning cake flavors on a stick dipped in icing and decorated to match your event.

Homemade Strawberry Shortcake

Our old-fashioned shortcake topped with a generous portion of fresh strawberries and fresh whipped cream.

LENORA'S HOMEMADE PIES & TARTS

*All our pies are made individually with fresh wholesome ingredients and fresh fruit.
Our homemade crusts are hand rolled and flaky.*

Lenora's Apple Pie

Thirty-two hand-peeled apples make this classic. Best served warm and topped with ice cream.

Banana Cream Pie

Homemade stove-top custard seasoned with bananas and fresh whipped cream and served on top of a homemade crust.

Coconut Cream Pie

Homemade stove-top custard seasoned with coconut and served on top of a homemade crust.

Pecan Pie

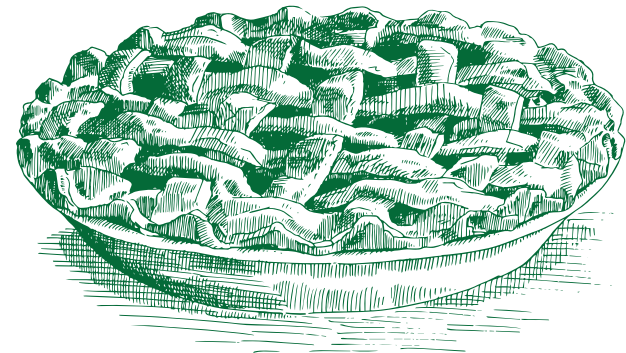
Rich and thick pie made with whole pecans. Best served with fresh whipped cream.

Very Berry Pie

Raspberries, blackberries, and blueberries make up this classic topped with a ladder crust.

Pumpkin Pie

Smooth as silk and seasoned with the perfect amount of nutmeg. Served on top of a homemade crust.



~ SWEET TREATS & COOKIES ~

Sweet Cream-Filled Crêpes

Fresh crêpes filled with a homemade cream cheese mousse and topped with your choice of fruit, nuts, or syrups.

Dipped Strawberries (seasonal)

Hand-dipped in your choice of chocolate and decorated to match your event.

Fresh Homemade Cookies

Chocolate chip, white chocolate raisin, peanut butter, snickerdoodle, sugar, and oatmeal raisin.

Dipped Oreo Pops

Classic American Oreos made into lollipops and dipped in chocolate.

Mini Rice Krispy Treats

Our original Rice Krispy treats made with a ridiculous amount of marshmallows. Served plain or dipped in your choice of chocolate.

Brownies

A hearty brownie made with or without walnuts. Can be topped with either cream cheese or chocolate icing.

OLD-FASHIONED CLASSICS

Apple Cobbler
Hand-peeled apples made into a classic cobbler. Served warm and topped with fresh whipped cream.

Berry Cobbler
Raspberries, blackberries, and blueberries made into a classic cobbler. Served warm and topped with fresh whipped cream.

Peach Cobbler (seasonal)
Fresh hand-peeled Utah peaches made into a classic cobbler. Served warm and topped with fresh whipped cream.

Homemade Éclairs
A light flakey pastry filled with our homemade custard and topped with a rich and creamy chocolate icing.

Mini Donuts
Chocolate or lemon cake donuts covered in our homemade glaze and decorated to match your event.



ROYAL DESSERTS

Crème Brûlée
Smooth vanilla bean custard caramelized and served with fresh raspberries and fresh whipped cream.

Mousse Shooters
A homemade light whipped mousse made in a variety of flavors including chocolate, lemon-raspberry, and Oreo. Served in a shot glass.

Triple Chocolate Bread Pudding
Milk chocolate, dark chocolate, and white chocolate make up this crowd favorite. Served warm and topped with fresh whipped cream, raspberries, and homemade caramel.

BEVERAGES

CHILLED

Classic Lemonade
Our take on this classic, tart American beverage.

Pink Lemonade
Sweeter than our yellow lemonade, our take on this classic beverage is a crowd favorite.

Italian Soda
Lemon-lime soda, whipped cream, ice and your choice of flavoring: raspberry, strawberry, vanilla, and peach.

Milk Shake
Hand-dipped ice cream: chocolate, vanilla, strawberry, and Oreo.

Iced Lemon Water
Filtered water served with sliced lemon.

Fresh Juice
Choose from orange, cranberry, apple, and grape.

Raspberry Colada
Fresh raspberries and coconut juice blended with ice and topped with a fresh pineapple slice.

Piña Colada
Fresh pineapple and coconut juice blended with ice and topped with a fresh pineapple slice.

WARM

Milk Chocolate Hot Cocoa
Creamy, traditional hot cocoa that is anything but ordinary.

Fresh Brewed Coffee
Roasted coffee beans with real cream and sugar.

Apple Cinnamon Cider
Ripe apple cider mixed with warm cinnamon and spices.

Warm Milk
Your choice of whole, 2%, or skim hot steamed milk.

DIRTY SODA BAR

Soda Pop Choices
Coke • Diet Coke • Pepsi • Diet Pepsi
Dr. Pepper • Diet Dr. Pepper
Mountain Dew • Diet Mountain Dew
Sprite • Diet Sprite • Rootbeer
Diet Rootbeer

Syrup Choices
Coconut • Raspberry • Pineapple
Vanilla • Lime • Chocolate • Peach
Grenadine

COCKTAILS (NON-ALCOHOLIC)

Arnold Palmer
Iced tea and lemonade.

Byron Nelson
Cranberry and lemonade.

Henry
Orange juice and lemonade.

Cinderella
Club soda, grenadine syrup, lemon juice, orange juice, and pineapple juice.

Shirley Temple
Lemon-lime soda and grenadine syrup.

Pink Panther
Grenadine syrup, red grape juice, grapefruit juice, bitter lemon, and crushed ice.

Jim Howard
Lemon-lime soda and orange juice.

Roy Rogers
Cola and grenadine syrup garnished with a maraschino cherry.

Richard Simmons
Diet cola and grenadine syrup garnished with a maraschino cherry.

Safe Sex on the Beach
Cranberry juice, grapefruit juice, and peach nectar.

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