



## 2020 MENU



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*To receive a proposal for your event, please choose your menu options and contact us for a detailed quote.*

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# FRESH FROM THE FARM

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## **Chicken Marsala**

Lightly breaded and grilled topped with our housemade marsala wine and mushroom sauce

## **Macademia Nut Encrusted Chicken**

Topped with our coconut ginger glaze

## **Hand Breaded Chicken Cordon Bleu**

Ham and mozzarella cheese stuffed chicken breast topped with our house garden cream sauce

## **Lemon Zest Chicken**

Lightly breaded and grilled topped with our housemade lemon cream sauce, artichokes and heart of palm

## **Prosciutto & Gournay Stuffed Chicken**

Petit chicken breast stuffed with prosciutto and gournay cheese and topped with a cranberry compote

## **Buttermilk Chicken**

Marinated and fried to perfection topped with our house garden cream sauce

## **Rosemary Garlic Airline Chicken**

Bone in chicken marinated and brined for 24 hours finished on the grill

## **Sundried Tomato Stuffed Chicken**

Petit chicken breast stuffed with sundried tomatoes, goat cheese, and spinach, smothered in our sundried tomato cream sauce

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# FROM THE LOCAL BUTCHER

## **Shaved Roast Beef**

Hand-rubbed with fresh cracked peppercorn and sea salt. Served with our fresh herb and caramelized shallot jus

## **Tenderloin Stroganoff**

Pan-seared tenderloin strips served with our housemade shitake mushroom sauce over al dente pasta

## **Flat Iron Steak**

Perfectly marbled sirloin steak USDA Choice

## **Tenderloin Medallions**

Hand-cut petite tenderloin medallions served with our fresh herb and caramelized shallot jus

## **New York Steak**

100% grass-fed boneless steak

## **Filet Mignon**

100% grass fed, locally sourced prime filet served in our housemade au jus, fresh herbs, mushrooms, and onions

## **Oscar Filet**

100% grass fed steak, topped with Maryland blue crab, blanched asparagus tips, and served with our hand-crafted hollandaise sauce

## **Hand-Cut Ribeye Steak**

Flame grilled and served with our housemade herb butter

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# FRESH FROM THE SEA

## **Wonderful Halibut**

Market fresh halibut lightly breaded and grilled with slivered almonds and served with our signature tartar sauce

## **Encrusted Alaskan Salmon**

Almond encrusted premium alaskan salmon

## **Tropical Orange Roughy**

Rolled in macadamia nuts and drizzled with our housemade coconut ginger glaze

## **Alaskan Salmon**

Fresh alaskan salmon topped with our housemade citrus dill sauce

## **Encrusted Red Snapper**

Market fresh encrusted red snapper

## **Fresh Line-Caught Steelhead Salmon**

Salmon cooked diablo style, lightly charbroiled and served over a bed of organic baby kale

## **Island Mahi Mahi**

Coconut encrusted mahi mahi served with our fresh housemade pineapple salsa

## **Halibut Oscar**

Grilled halibut topped with fresh asparagus, Maryland blue lump crab and finished with our housemade chipotle hollandaise sauce

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# FRESH FROM THE GARDEN

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## **Roasted Vegetable Quinoa**

Freshly prepared quinoa mixed with a medley of seasonal vegetables and tossed with our house-crafted seasonings.

## **Stuffed Portobello Mushroom**

Organic portobello mushrooms stuffed with roasted red pepper, spinach and herb medley topped with panko crumbs

## **Pan Seared Wasabi Tofu**

Wasabi tofu served with organic seasonal root vegetables and lightly drizzled with a soy reduction

## **Charbroiled Vegetarian Pasta**

Fresh zucchini noodles with charbroiled vegetable medley, tossed in your choice of one of our housemade sauces: marinara, creamy alfredo or roasted red bell pepper cream sauce

## **Sesame Crusted Tofu**

Pan fried tofu served with a vegetable medley and quinoa pilaf

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# SIGNATURE PASTAS

## **Blackened Chicken Pasta**

Grilled farm fresh chicken breast seasoned with our house-crafted "blackened" seasoning, served on top of fresh al dente penne pasta and finished with our housemade creamy alfredo sauce

## **Chicken Italiano**

Parmesan encrusted farm fresh chicken breast baked to perfection then topped with creminelli prosciutto, fresh arugula and housemade creamy alfredo sauce, served over al dente pasta

## **Three Cheese Ravioli with Lobster Sauce**

Fresh cheese ravioli served with our housemade lobster cream sauce

## **Three Cheese Ravioli with Wild Mushroom Pesto**

Fresh cheese ravioli served with our housemade wild mushroom pesto sauce and topped with fresh pine nuts, shitake mushrooms and fresh ground parmesan cheese

## **Charbroiled Vegetarian Pasta**

Fresh zucchini noodles with charbroiled vegetable medley, tossed in your choice of one of our house-made sauces: marinara, creamy alfredo or roasted red bell pepper cream sauce

## **Grilled Chicken Rustic Penne Pasta**

Grilled Farm Fresh Chicken Breast lightly seasoned served over al dente Penne Pasta tossed in our housemade Rosa Sauce and topped with gorgonzola, asiago and mozzarella cheese.



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# FROM THE BORDER

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## **Sweet Tropical Shrimp Tacos**

Grilled shrimp infused with house-made pineapple salsa, coconut ginger glaze and shredded queso blanco

## **Authentic Carne Asada**

Open grilled top-grade beef, marinated and cooked in our house-crafted seasoning making it tender and delicious

## **Pollo Perfecto (Chicken)**

Slowly simmered chicken breast with the perfect blend of house-crafted seasonings

## **Traditional Carnitas**

Slow roasted Pork marinated in house-crafted seasonings then broiled for the ultimate Carnitas finishing

## **Authentic Al Pastor**

Pork shoulder marinated in Ailoli seasoning and fresh pineapple and cooked over the open grill

## **Fabulous Fajitas**

Steak or Chicken marinated in the perfect blend of seasonings and served with grilled peppers, onions and warm flour or corn tortillas with all the toppings

## **Nachos**

"Build your own nachos", includes housemade tortilla chips and paired with queso dip, salsa verde, guacamole, and sour cream with your choice of one of our perfected proteins.

## **Sides**

Mexican Corn, Cilantro Lime Rice, Mexican Rice, House-made Chips and Salsa, Black Beans or Fresh Seasonal Fruit

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# FROM THE GRILL

## **All American Burger**

Build your own burger or slider served with our housemade prepared toppings that include: bacon, onion strings, 1,000 island spread, sauteed mushrooms, onion jam, fresh guacamole and assorted cheeses

## **Magleby's Bistro Burger**

A succulent burger patty topped with onion jam, creamy gouda, bacon and chili ketchup served on a Brioche bun

## **Slow Cooked BBQ Brisket**

Slow cooked with our house rub and served with our signature sweet and tangy BBQ sauce

## **Steak and Pearl Onion Kabobs**

Marinated BBQ steak grilled over the open flame and skewered with pearl onions

## **BBQ Chicken**

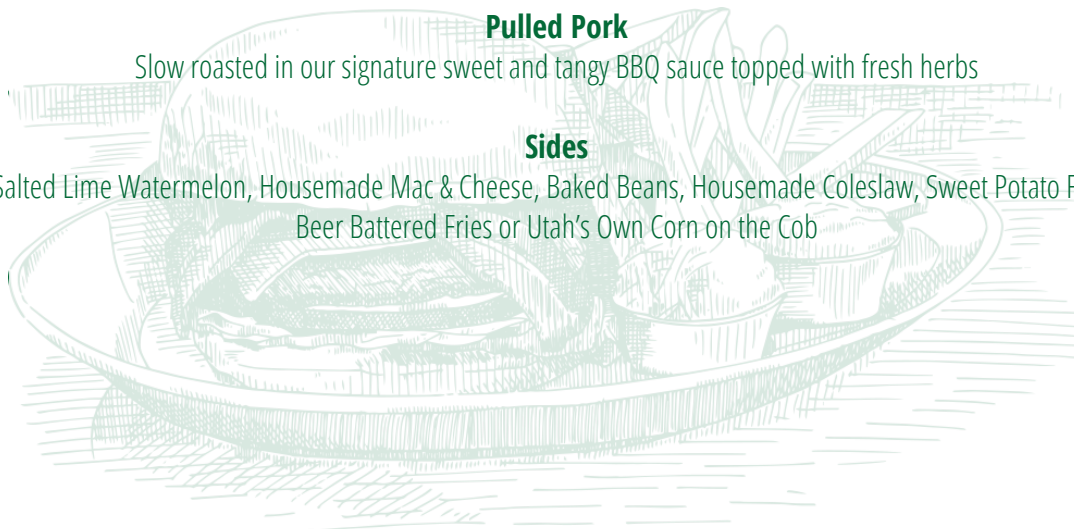
Marinated and flame broiled chicken smothered in our signature sweet and tangy BBQ sauce

## **Pulled Pork**

Slow roasted in our signature sweet and tangy BBQ sauce topped with fresh herbs

## **Sides**

Salted Lime Watermelon, Housemade Mac & Cheese, Baked Beans, Housemade Coleslaw, Sweet Potato Fries, Beer Battered Fries or Utah's Own Corn on the Cob



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# SIGNATURE BREAKFAST

## **Cinnamon Nutmeg French Toast**

Served with our housemade buttermilk syrup, fresh whipped cream and raspberry topping

## **Breakfast Burritos**

Filled with apple wood smoked bacon, scrambles eggs, cheddar cheese and hash browns served with a side of salsa

## **Fruit Parfaits**

Vanilla yogurt, fresh berries and granola

## **Buttermilk Pancakes**

Made from scratch and served with our housemade buttermilk syrup, fresh whipped cream and raspberry topping

## **Magleby's Muffins**

Baked fresh daily with all the finest ingredients choose from some of our favorites:  
blueberry, lemon poppyseed, pumpkin chocolate chip and oatmeal raisin

## **Quiche**

French Lorraine or Country Vegetable

## **Biscuits and Gravy**

Fresh baked biscuits topped with our housemade country sausage gravy

## **Sweet Breakfast Crepes**

Filled with our cream cheese mousse and topped with our housemade buttermilk syrup, fresh whipped cream, and raspberry topping



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# FEATURED STATIONS

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*\*\*\*ADD A LIVE CHEF TO MAKE ANY OF OUR STATIONS AN INTERACTIVE EXPERIENCE!*

*Station Pricing depends on flowing reception or full entree*

## **SIGNATURE PASTA STATION:** *Featuring our House-made Sauces*

**Pasta choice of:** Penne or Bow Tie

**Sauce:** House Marinara, Creamy Alfredo, Rustico, Roasted Red Pepper Cream or Lobster Cream

**Meats:** Grilled Chicken, Handmade Meatballs, Italian Sausage or Grilled Shrimp

**Toppings:** Aged Grated Parmesan Cheese

## **GOURMET TACO STATION:** *Build your own Street Tacos*

**Tortilla choice of:** Flour or Corn Tortillas

**Meats:** Chicken, Marinated Steak, Carne Asada, Shrimp, Carnitas, Al Pastor, Chicken Fajitas

**Sides:** Mexican Corn, Mexican Rice, Cilantro Lime Rice, Homemade Chips & Salsa, Black beans

**Toppings:** Fresh Salsa, Guacamole, Onions, Cilantro, Shredded Mexican Cheese Blend

## **ELEVATED BURGER BAR:** *Grilled fresh on-site with your choice of house-made toppings*

**Choice of:** Full Size burgers, or Burger Sliders

**Sides:** Beer Battered Fries, Sweet Potato Fries, Rosemary Garlic Fries, Roasted Corn, Potato salad, salted watermelon

**Toppings:** Fresh crisp lettuce, sliced tomatoes, bacon, onion strings and more

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# CHILLED HORS D'OEUVRES

## **Magleby's Breadstick Sandwiches**

Housemade breadsticks baked daily, sprinkled with parmesan cheese, sliced, and served with fresh cut lettuce, local tomatos, and your choice of: thick cut bacon, black forest ham or sliced turkey

## **Caprese Bites**

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

## **Domestic Cheese and Artisan Bread**

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

## **Melon Prosciutto Skewers**

Fresh seasoned melon, cured prosciutto and fresh mozzarella

## **Bruschetta** (choose one)

Traditional: diced mozzarella cheese, tomatoes, and onions marinated in olive oil and herbs

White Bean: housemade white bean bruschetta with pine nuts and fresh basil

Cranberry Goat Cheese: dried cranberries served with local goat cheese and tossed with fresh basil and balsamic vinegar

## **Wrapped Asparagus**

Fresh cooked local asparagus spears wrapped in prosciutto

## **Shrimp Cocktail**

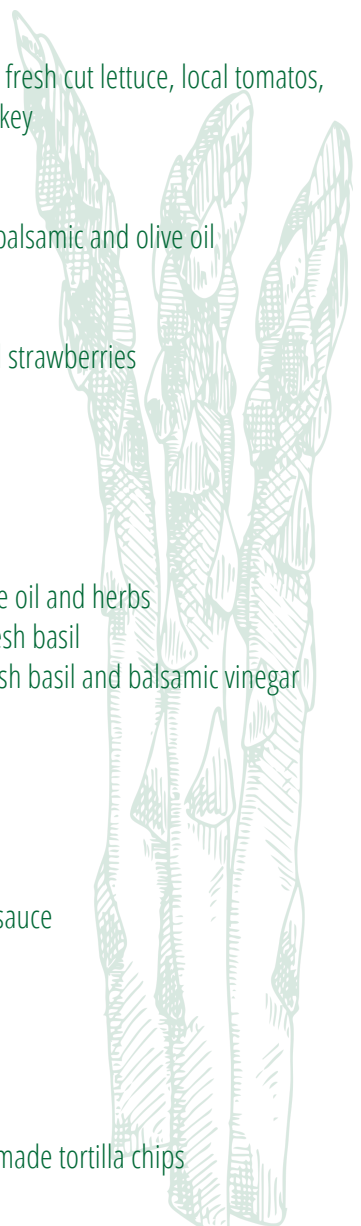
Large shrimp served with fresh cut lemon and housemade cocktail sauce

## **Smoked Alaskan Salmon**

Fresh salmon served with capers and fresh dill

## **Seafood and Avocado Dip**

Krab marinated in lime and fresh cilantro served with sliced avocado and housemade tortilla chips



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# HOT HORS D'OEUVRES

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## **Spinach & Artichoke Dip**

Smooth and creamy, housemade and served with sliced sourdough baguettes and crispy corn tortilla chips

## **Magleby's Meatballs**

Cooked to perfection and topped with your choice of one of our housemade sauces: teriyaki, bordelaise, marinara, or cranberry port

## **Petite Beef Wellington**

Marinated tenderloin with our mushrooms duxel and fresh rosemary baked in a puff pastry dough

## **Chicken Cordon Bleu Bites**

Ham and mozzarella cheese stuffed inside bite sized chicken breast then topped with our house garden cream sauce

## **Petit Tenderloin Medallions**

Two-ounce petit tenderloin bites grilled to perfection and topped with our house creamy peppercorn sauce

## **Teriyaki Skewers**

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

## **Bacon Wrapped Shrimp**

Shrimp wrapped bacon grilled to perfection

## **Baked Brie with Fresh Berries & Nuts**

Local brie cooked in a flaky phyllo and served with fresh seasonal berries and nuts

## **Stuffed Mushrooms**

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

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# FROM THE BAKERY

## **Magleby's Award Winning Cake**

Chocolate, carrot, apple spice, german chocolate, old fashioned lemon, or gingerbread

## **Cheesecake Squares**

Raspberry, oreo, nutella, peanut butter, coconut and classic

## **Strawberry Shortcake**

Old fashioned shortcake served with fresh strawberries and whipped cream

## **Sweet Cream Filled Crêpes**

Fresh crepes filled with our housemade cream cheese mousse served with fresh whipped cream, raspberry topping, and chocolate nutella frosting on the side

## **Mini Cake Donuts**

Traditional white cake, chocolate cake, blueberry, pumpkin and peppermint

## **Mousse Shooters**

Your choice of chocolate, oreo, lemon-raspberry, berry crème, toffee, or key lime served in a shot glass

## **Triple Chocolate Bread Pudding**

Milk chocolate, dark chocolate, and white chocolate create a crowd favorite, served warm and topped with fresh whipped cream, raspberries, and housemade buttermilk syrup

## **Crème Brûlée**

Smooth vanilla bean custard caramelized and served with fresh berries and whipped cream

## **Personal Pies & Tarts**

Apple, banana cream, coconut cream, very berry, pecan, pumpkin and fresh fruit tarts

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# ICING ON THE CAKE

Please note that listed prices do not include cake stands or cake decorating. If you would like to use your own cake stand, be sure to bring it in 4 days prior to your event. If you would like to add custom decorations to your cake, we would be happy to coordinate with your floral or décor professional.

## Tower Cakes

Your choice of chocolate, carrot, old fashioned lemon or apple spice cake prepared in 8" rounds

3 Layer (serves 36) - \$40

2 Layer (serves 24) - \$30

1 Layer (serves 12) - \$20

## Sheet Cakes

Your choice of chocolate, carrot, old fashioned lemon or apple spice cake baked in rectangular sheet cakes

Half Sheet (serves 40) - \$50

Quarter Sheet (serves 20) - \$25

## Gluten Free Chocolate Cake

Made in 8" rounds; you won't even know it's gluten free

2 Layer (serves 24) - \$40

1 Layer (serves 12) - \$25

## Three Tier Wedding Cakes

Custom designed with the bride and our baker

Available only when accompanied with a full service event

6" top tier, 8" middle tier, and 10" base tier - \$400



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