



2020 MENU



TABLE OF CONTENTS

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

Entrees

Chicken	1
Beef	2
Fish	3
Vegan	4
Pasta	5
Mexican	6
Burgers/BBQ	7
Breakfast	8
Stations	9

Sides & Salads

Fresh Salads	10
Homemade Sides	11

Hors D'oeuvres

Chilled Hors D'oeuvres	12
Hot Hors D'oeuvres	13

Desserts

Signature Desserts	14
Cakes	15

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FRESH FROM THE FARM

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



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

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

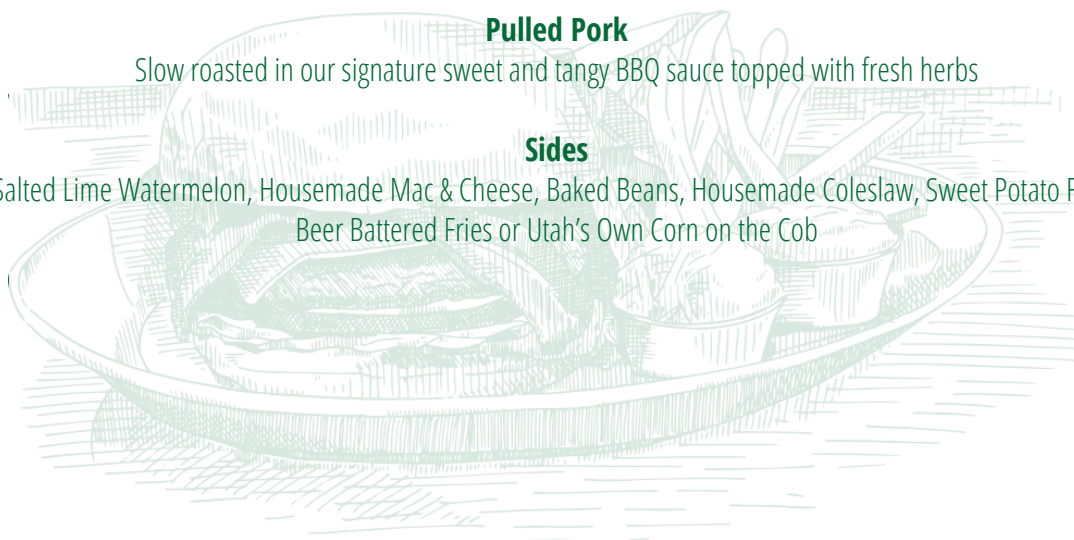
Marinated and flame broiled chicken smothered in our signature sweet and tangy BBQ sauce

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

***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:

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

TENDERLOIN CAPRESE SLIDER STATION: *Grilled on-site with additional add on options.*

Filet Mignon seared to perfection on top of a brioche bun. Made with fresh buffalo mozzarella, fresh tomato, basil and balsamic reduction.

See your coordinator for other fun station options.

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FRESH SALADS

Fresh Garden Salad

A garden mix of lettuce, carrots, cucumbers, tomatoes, asiago cheese, and our house-made Ranch or Italian dressing.

Classic Ceasar Salad

Romaine lettuce, asiago cheese, and homemade croutons with our authentic house-made caesar dressing .

Sweet Summer Salad

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

Baby Kale & Arugula Salad

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

Apple Baby Kale Arugula Salad

With walnuts tossed in our apple cider vinaigrette

Harvest Salad Spinach

Romaine, baby kale, and arugula mix with walnuts, raisins, tossed in our apple cider vinaigrette - sprinkled with feta

Bacon Blue Salad

Fresh mixed green with bleu cheese crumbles, fresh heirloom tomatoes, crumbled smoked bacon tossed in a light vinaigrette.

Beetroot Salad (GF)

Super greens, frisee mix, topped with beets, sliced apples, goat cheese, and toasted walnut balsamic vinaigrette.

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HOMEMADE SIDES

Old Fashioned Herb Mashed Potatoes

Made with fresh cream, butter, and herbs

Signature Housemade Rice Pilaf

With house seasonings, fresh vegetables and pasta

Roasted Red Potatoes

Tossed in olive oil, fresh herbs and sea salt

Brown Sugar Glazed Carrots

With house seasonings, real butter, and brown sugar

Roasted Vegetables

Tossed in fresh herbs, olive oil and sea salt

Sugar Snap Peas

Tossed with fresh herbs, olive oil and sea salt.

Au Gratin Potatoes house

Made cheese sauce with fresh cream and premium cheddar (GF)

Grilled Fresh Asparagus

Marinated and grilled with a hint of citrus.

Multi-colored Heirloom Carrots

Petite local multi-colored carrots- tossed with fresh herbs, olive oil and sea salt

Roasted Heirloom Fingerling Potatoes

Tossed in olive oil, sea salt and fresh rosemary

Green Bean Almondine

Tossed in olive oil and sea salt, sautéed with sliced almonds and a hint of citrus

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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

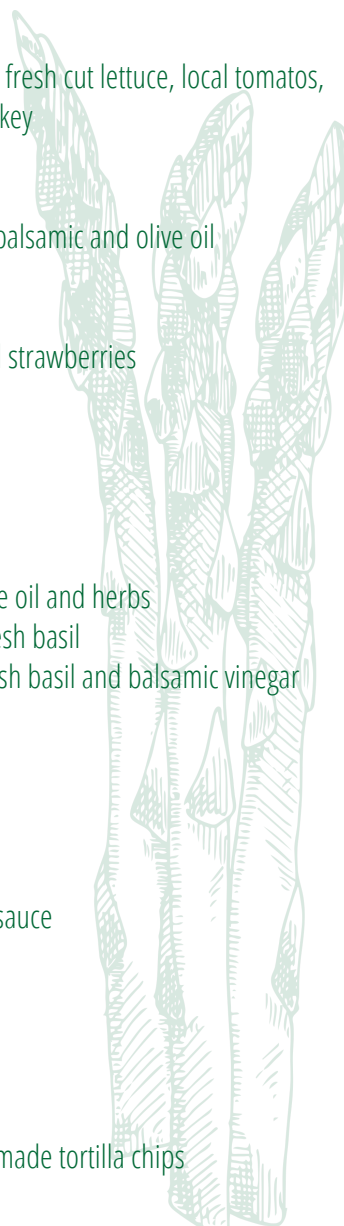
Large shrimp served with fresh cut lemon and housemade cocktail sauce

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

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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