

## DINNERS

All dinners are served with fresh homebaked Bread and Butter, a Dinner Beverage,  
Mixed Field Greens with herb Vinaigrette, Seasonal Fresh Vegetables,  
Fresh Ground Coffee, Decaffeinated Coffee or Tea.

Choice of Beverages: Iced Tea, Lemonade, or Raspberry Lemonade

Dessert not included in the Entree prices. Please see below

**(Please choose one)**

Chicken Breast stuffed with Broccoli and Swiss Cheese, baked and served with a light Cream Sauce and Rice Medley	<b>\$20.75</b>
Filet of fresh grilled Salmon, brushed with Grub Steak Barbecue sauce and Lemon Rice	<b>\$23.75</b>
Slow Roasted Prime Rib of Beef, served with traditional Au Jus and Baked Idaho Potato with Butter, Sour Cream and Chives	<b>\$27.75</b>
Loin of Roasted, tender Pork served on a bed of tangy Cherry and Apple Relish with toasted Almond Rice	<b>\$23.75</b>
Baked Herb Breaded Halibut Filet served with Lemon Rice	<b>\$27.25</b>
Roasted Striploin of Beef, carved and topped with grilled Portabello Mushrooms in a Rich Demi Glace, served with Oven Roasted Herb Potatoes	<b>\$27.25</b>
Combination Dinner of Charbroiled Teriyaki Chicken Breast, sprinkled with toasted Sesame Seeds and grilled Shrimp, brushed with Garlic Butter, served with Lemon Rice	<b>\$26.75</b>
Bacon Wrapped Tenderloin Filet of Beef, served on a Crouton with Oven Roasted Herbed Potatoes	<b>\$34.50</b>
Charbroiled, 28 days aged Black Angus New York Steak, served with Baked Idaho Potato with Butter, Sour Cream and Chives	<b>\$33.50</b>
Combination of Petit Filet Mignon of Beef, served on a Duxelle of Forest Mushrooms and Charbroiled Filet of fresh Salmon, topped with a Lemon Dill Butter Rosette, accompanied by Oven Roasted Potatoes with fresh Herbs	<b>\$34.00</b>

## **DINNER BUFFETS**

All Dinner Buffets include a choice of one: Iced Tea, Lemonade or Raspberry Lemonade;  
and Fresh Ground Coffee, Decaffeinated Coffee or Tea  
(\$25.00 surcharge for coffee service on groups under 30 guests)  
Dessert not included in the buffet prices. Please see below

### **Mexican Fiesta**

**\$20.75**

Chicken Breast Fajitas, Flour Tortillas, Bean and Cheese Burritos in Ranchero Sauce with Melted Cheese, Spiced Ground Beef, Corn Taco Shells, Spanish Rice, fresh Tomato Salsa with Cilantro, Grated Cheddar and Jack Cheese, Corn and Black Bean Salad with Roasted Red Peppers, Lettuce, Sour Cream, Green Onions, Guacamole, Trio of Red, White, and Blue Tortilla Chips

### **Western Barbecue**

**\$22.25**

Meaty Beef Ribs with homemade Barbecue Sauce, Barbequed Quarted Chicken, Corn on the Cob, Ranch Style Baked Beans, Mixed Green Salad with choice of Dressings, homemade Beer Bread and whipped Honey Butter, and tray of assorted Melons

### **Italian Buffet**

**\$25.75**

Antipasto Platter of Roasted Red and Yellow Peppers, grilled Bermuda Onions, Roasted Fennel, grilled Eggplant, Sun dried Tomatoes, Provolone Cheese and Salami, homemade Meat Lasagna, Chicken Cacciatore, Pasta Shells Stuffed with Ricotta and Cream Cheese, topped with Marinara Sauce, Caesar Salad, Medley of Garden Vegetables with fresh Herb Vinaigrette, and Fresh Baked Garlic Bread with Parmesan Cheese

### **Miner's Buffet**

**\$27.25**

Baron of Slow Roasted Carved Beef served with Horseradish and au jus, Chicken Breast Stuffed with Broccoli and Swiss Cheese in a Light Cream Sauce, Mixed Garden Greens with assorted Dressings, two freshly prepared seasonal Salads, Medley of fresh Vegetables, Oven Roasted Garlic Potatoes with Herbs, Harvest Rice, homemade Country Bread and whipped Butter, and a basket of fresh Fruit

### **Surf and Turf**

**\$31.50**

Charbroiled Filet of fresh Salmon with Lemon and Basil Butter, Slow Roasted Prime Rib of Beef with Creamed Horseradish and Au Jus, Mixed Garden Greens with assorted Dressings, two prepared Salads, Herb Roasted Potatoes, fresh seasonal Vegetables, French Bread with whipped Butter

### **The Carvery**

**\$31.75**

Striploin of Slow Roasted Beef with roasted Garlic Jus, Baked Honey glazed Ham with Dijon Mustard, Breast of Roasted Turkey with Cranberry and Citrus Relish, Mixed field Greens with assorted Dressings, two prepared seasonal Salads, Oven Roasted Potato Wedges, Wild Rice medley, fresh sautéed Vegetables, homemade Beer and French Breads with Whipped Butter

## **Selection of Homemade Dinner Desserts**

Fresh Baked Cookies  
Fudge Style Brownies with Chocolate Icing and Walnuts  
Lemon cake  
Carrot Cake with Chocolate swirl Icing and Walnuts  
Fresh seasonal Fruit Salad  
New York style Cheese Cake  
Chocolate Mousse

**Choice of one of the above add \$3.00 per person**

Chocolate Suicide Cake with Raspberry Coulis  
Creamed Filled Chocolate Éclair  
Bread Pudding with Vanilla Bourbon Sauce  
Black Forest Cake  
Chocolate swirl Cheese Cake  
Puff Pastry with Vanilla Crème Patissiere and Fresh Berries  
Apple Strudel with Fresh Vanilla Whipped Cream

**Choice of one of the above add \$4.00 per person**

## HORS D' OEUVRES

Prices are based on one hour function time

### Cold Selections

Fresh Herbed Cream Cheese with Sundried Tomatoes, served with Crostini	\$1.00 each
Homemade Hummus and Crisp Bagel Chips	\$1.00 per person
Trio of White, Blue and Red Tortilla Chips with fresh Tomato Salsa with Cilantro Add Guacamole	\$1.00 per person \$1.00 per person
Sliced Roma Tomatoes layered with Provolone Cheese, sprinkled with fresh Basil And Olive Oil	\$1.25 each
Mountain Sushi: Smoked Utah Trout, Crisp Cucumber and Oriental Rice in a Sushi Roll, with Soy and Wasabi Dip	\$2.00 each
Array of fresh seasonal Vegetables with Two Dipping Sauces With Homemade Hummus and Crisp Bagel Chips, add	\$2.50 per person \$1.00 per person
Seasonal fresh Fruit Board with a Lowfat Yogurt Dip	\$2.50 per person
Iced Jumbo Shrimp, peeled and deveined, served with a Traditional Cocktail Sauce with Horseradish	\$3.00 each
Selection of Domestic Cheeses with fresh Fruit and Nut Garnish, assorted Crackers	\$4.00 per person
Board of (8) Domestic and Imported Cheeses with fresh Fruit and Nut Garnish, fresh Baked Baguette Bread and assorted Crackers	\$5.25 per person
Side of Smoked Salmon, Capers, Red Onion Relish and Chopped Egg, with thin Slices of Rye Bread	\$140.00 (serves 20)
Antipasto Platter of Roasted Red and Yellow Peppers, grilled Bermuda Onions, Roasted Fennel, Sundried Tomatoes, grilled Eggplant, Provolone Cheese, sliced Salami, and Crostini	\$7.50 per person

### Hot Selections

Traditional Meatballs in Marinara Sauce	\$1.25 each
Baked Mushroom Caps with Creamy Blue Cheese, Bacon and Chive Stuffing	\$1.25 each
Choice of Traditional Buffalo or Barbecue Wings with Blue Cheese Dressing, Celery Stalks and Carrot Sticks	\$2.00 each

Skewered Chicken Sate with spicy Thai Sauce and toasted Sesame Seeds	\$2.00 each
Teriyaki Beef Kabobs	\$2.00 each
Crab Quesadilla with Avocado Salsa (Can only be served on Grub Steak Restaurant premises)	\$2.25 each
Jumbo Shrimp wrapped in Smoked Bacon	\$3.50 each
Skewers of Shrimp, Smoked Sausage and Roasted Red Peppers Basted with Garlic Butter	\$4.75 each

### **FROM THE CARVING BOARD**

Carved and served in cocktail portions with home baked bread.  
A Fee of \$20.00 per Hour will be added to all "Carving Board" items.  
(Minimum 1 Hour) Prices are based on a one hour function time.

Roasted Top Round of Beef with Horseradish, Dijon Mustard and Au jus \$197.75 (serves 65)
Roasted Breast of Turkey with a seasonal fresh Fruit Relish \$129.75 (serves 35)
Loin of Pork with Granny Smith Apple Sauce \$126.75 (serves 40)
Country Style Baked Ham with Honey Glaze, served with Dijon Mustard \$139.75 (serves 50)
Slow Cooked Baron of Beef with Horseradish, Dijon Mustard and Traditional Au Jus \$419.75 (serves 150)
Slow Roasted Prime Rib of Beef with Horseradish and Garlic Au Jus \$325.75 (serves 50)