



Three-Course Menu 1

Salad Course

Arugula & Mizuna Greens, Dried Cherries, Sliced Pears,
Toasted Walnuts & Goat Cheese, Lemon & Apple Cider Vinaigrette



Entrée Course

Mediterranean Lamb Chops
Greek Lemon Rice Pilaf or Risotto Milanese
Glazed Baby Carrots
French Bread



Dessert Course

Lavender Panna Cotta with Berry Coulis

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Three-Course Menu 2

Soup Course

Roasted Butternut Squash Soup with Sage Oil & Pepin Seeds



Entrée Course

Grilled Pacific Coho Salmon with Lemon & Tarragon
Asparagus Risotto
Roasted Root Vegetables
French Bread



Dessert Course

Bananas Foster Bread Pudding with Bourbon Sauce

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Four-Course Menu 1

Appetizer Course

Heirloom Tomato Bruschetta with Mozzarella & Balsamic Glaze
Arancini
(Fried Risotto Balls with Peas, Prosciutto & Rochetta Cheese)



Salad Course

Hearts of Romaine, Hand-cut Garlic Croutons,
Shaved Parmesan, Classic Caesar Dressing



Entrée Course

House-made Ricotta & Herb Ravioli with Brown Butter & Sage
Potato Gnocchi with San Marzano Tomato Sauce & Grated Pecorino
Marinated & Roasted Pork Tenderloin
Grilled Asparagus
Fresh Rosemary Focaccia Bread



Dessert Course

Tiramisu

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Four-Course Menu 2

Appetizer Course

Crab Cakes with Roasted Red Pepper Aioli
Prosciutto Wrapped Asparagus



Salad Course

Butter Leaf Lettuce, Honey Crisp Apples,
Candied Pecans, Manchego, Champagne Vinaigrette



Entrée Course

Braised Duroc Pork Shanks
Chive & Buttermilk Mashed Potatoes
Roasted Baby Carrots
Parker House Rolls



Dessert Course

Chocolate Fudge Cake with Home-made Vanilla Ice Cream

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Four-Course Menu 3

Appetizer Course

Yellow Tail Hamachi with Avocado, Sriracha Mayo & Ginger Soy Glaze
Greek Salad Skewers - Watermelon, Cucumber, Yellow Beets, Feta & Basil



Salad Course

Potato Leek Soup with Fresh Herb Oil



Entrée Course

Prime New York Strip
Garlic & Herb Grilled Jumbo Shrimp
Rice Pilaf with Toasted Almonds & Lemon Balm
Roasted Asparagus
Beehive Rolls



Dessert Course

Valrhona Chocolate Mousse Cups with Fresh Raspberries & Cream

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Five-Course Menu 1

Appetizer Course

Smoked Salmon Tartar on Toast Points with Caper Crème Fraiche
Fried Cauliflower Poppers



Soup Course

Heirloom Tomato & Basil or Carrot, Apple & Ginger



Salad Course

Butter Leaf Lettuce, Honey Crisp Apples,
Candied Pecans, Manchego, Champagne Vinaigrette



Entrée Course

Filet Mignon
Mashed Potatoes with Buttermilk & Fresh Chives
Green Beans with Gremolata
French Bread



Dessert Course

Chocolate Molten Cakes with Fresh Cream & Berries

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Five-Course Menu 2

Appetizer Course

Seared Tuna Sashimi with Sriarcha Mayo & Ginger Honey Glaze
Arancini with Peas & Manchego



Salad Course

Mixed Greens, Roasted Beets,
Pine Nuts, Goat Cheese, Citrus Vinaigrette



Pasta Course

House-made Ravioli stuffed with Ricotta & Fresh Herbs



Entrée Course

Rosemary & Garlic Roasted Leg of Lamb
Four-Cheese Potato Gratin
Glazed Baby Carrots
Fresh Beehive Rolls



Dessert Course

Fruit & Berry Crisp with Home-made Vanilla Ice Cream

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