



GOURMET PRIVATE AIR SPACE MEALS

(Price Range: \$24-36 per Meal + Tax, Service & Delivery)

BEEF TENDERLOIN

*Slow-Roasted Beef Tenderloin with Horseradish Au Jus
Sliced & Served with Rosemary Baby Potatoes & French Green Beans*

MEDITERRANEAN CHICKEN

*Mediterranean-Roasted Organic Chicken Breast with Lemon Garlic Sauce
Sliced and Served with Slow-Cooked Orzo Pasta, Diced Persian Cucumbers,
Fire-Roasted Red Peppers, Green Olives & Feta*

MEDITERRANEAN SALMON

*Mediterranean-Grilled Scottish Salmon with Lemon Garlic Sauce
Served with Slow-Cooked Orzo Pasta, Diced Persian Cucumbers,
Fire-Roasted Red Peppers, Green Olives & Feta*

MORROCAN CHICKEN

*Slow-Roasted Organic Chicken Breast with Saffron, Paprika & Coriander
Sliced and Served with Herb-Roasted Couscous, Grilled Corn & Heirloom Carrots*

VEGETARIAN

*Marinated and Grilled Eggplant, Zucchini & Bell Peppers
Served with Slow-Braised Bulgar Wheat, Grape Tomatoes & Watercress*

SNACK

*White Bean Hummus with Pita Chips & Veggies
1 Hard & 1 Soft Cheese with Fruit & Lavash
Assorted Nuts & Chocolate*



ALLORA CATERING & EVENTS

6440 N. Business Park Loop Rd., Park City, UT 84098
(801) 558-9495~ alloracateringevents.com



FRESH & HEARTY PRIVATE AIR SPACE BOWLS

(Price Range: \$14-24 per Bowl + Tax, Service & Delivery)

THE GRILLED CHICKEN CAESAR BOWL

Fresh Romaine Hearts, Grilled Chicken Breast, Grape Tomatoes, Garlic Croutons, Parmesan Cheese, Caesar Dressing

THE GREEK ORZO CHICKEN BOWL

Slow-Cooked Orzo Pasta, Roasted Greek Chicken, Diced Persian Cucumbers, Fire-Roasted Red Peppers, Oregano, Lemon, Garlic, Basil, Feta Cheese, Greek Vinaigrette

THE THAI NOODLE PORK BOWL

Spring Greens, Cellophane Noodles, Crispy Grilled Lemongrass Pork, Cilantro, Julienned Carrots & Cucumbers, Peanuts, Sesame Vinaigrette

THE CHINESE CHICKEN SALAD BOWL

Baby Greens & Cabbage, Crispy Asian Chicken, Diced Cucumbers, Shredded Carrots, Green Onions, Slivered Almonds, Mandarin Oranges, Asian Ginger Vinaigrette

THE CARNE ASADA BOWL

Chopped Green Leaf Lettuce, New Mexico Chile Rice, Grilled Spice-Rubbed Angus Steak, Diced Tomatoes, Jack Cheese, Green Onions & Cilantro, Tomatillo Vinaigrette

THE CARNITAS BOWL

Baby Greens, New Mexico Chile Rice, Slow-Cooked & Shredded Pork Carnitas, Cilantro, Crispy Tortilla Strips, Pico de Gallo, Creamy Avocado Ranch

THE CHICKEN TERIYAKI BOWL

Spring Greens, Jasmine Rice, Hawaiian Teriyaki Chicken, Julienned Carrots & Cucumbers, Pickled Ginger, Sesame Seeds, Teriyaki Glaze

THE ITALIAN PASTA BOWL

Farfale Pasta, Julienned Pepperoni & Genoa Salami, Mediterranean Black Olives, Cannellini Beans, Roasted Bell Peppers, Mozzarella, Fresh Basil, Italian Vinaigrette

THE HEARTY KALE & BULGAR BOWL

Chopped Rainbow Kale, Herb-Braised Bulgar Wheat, Shaved Brussels Sprouts, Diced Apples & Zucchini, Roasted Chickpeas, Honey Mustard Vinaigrette



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