

JOSEPH SMITH
MEMORIAL BUILDING
RESTAURANTS • WEDDINGS • CATERING

LUNCH BUFFET MENU

Served From 11:00am – 3:30pm

***Shrimp Bowl – Available for any Buffet at an Additional Charge.

GALA BUFFET

(Minimum of 40 People)

Mixed Green Salad with Condiments and Dressing
Chef's Choice of Three Composite Salads
Domestic and Imported Cheese Tray
Assorted Seasonal Fruit Tray

Roast Baron of Beef with Carver
Choice of Two Hot Entrees
Seasonal Vegetables
Rice Pilaf or Parslied New Red Potatoes

Choice of Three Desserts
Hard Rolls
Choice of One House Beverage
\$28.95

CELEBRATION BUFFET

(Minimum of 25 people)

Mixed Green Salad with Condiments and Dressing
Assorted Seasonal Fruit Tray
Choice of Three Hot Entrees
Seasonal Vegetables
Rice Pilaf or Parslied New Red Potatoes

Choice of Two Desserts
Hard Rolls
Choice of One House Beverage
\$26.95

TRADITIONAL BUFFET

(Minimum of 25 People)

Mixed Green Salad with Condiments and Dressing
Assorted Seasonal Fruit Tray
Choice of Two Hot Entrees
Seasonal Vegetables
Rice Pilaf or Parslied New Red Potatoes

Choice of One Dessert or
Assortment of Three Desserts – \$2.00 Extra
Hard Rolls
Choice of One House Beverage
\$23.95

GRAND BUFFET

(Minimum of 50 People)

Mixed Green Salad with Condiments and Dressing
Chef's Choice of Three Composite Salads
Chilled Poached Salmon
Domestic and Imported Cheese Tray
Assorted Seasonal Fruit Tray

Standing Rib Roast of Beef with Carver
Choice of Three Hot Entrees
Seasonal Vegetables
Rice Pilaf or Parslied New Red Potatoes

Choice of Three Desserts
Hard Rolls
Choice of One House Beverage
\$32.95

SOUP AND SALAD BUFFET

(Minimum of 25 People)

Mixed Green Salad with Condiments and Dressing
Fruit Salad and Chef's Choice of Two Additional Composite Salads

Select Two of the following Soups:

Potato Leek with Dill, Tomato Bisque, Wild Mushroom Onion,
Clam Chowder, Chicken Noodle, or Cream of Vegetable

Choice of Two Desserts
Hard Rolls
Choice of One House Beverage
\$16.95

DELI SANDWICH BUFFET

(Minimum of 25 people)

Choice of Three Meat Selections: Ham, Turkey, Roast Beef or Pastrami
Choice of Three Cheese Selections: Cheddar, Swiss, Havarti,
Jack, Jalapeno or Provolone
Condiments: Lettuce, Tomatoes, Onions, Pickles, Sprouts, Mushrooms,
Olives, Pepperocinis and Avocados
Mayonnaise, Mustard and Horseradish Sauce

Assorted Breads and Rolls
Mixed Green Salad with Condiments and Dressing
Chef's Choice of Two Composite Salads
Assorted Seasonal Fruit Tray
Soup – \$2.00 Extra

Choice of One Dessert or
Assortment of Three Desserts – \$2.00 Extra
Choice of One House Beverage
\$18.95

MEXICAN BUFFET

(Minimum of 40 People)

Ensalada verde con los condimentos y vestir
Mixed Green Salad with Condiments and Dressing

Guacamole, Salsa y condimentos
Guacamole, Salsa and Condiments

Tortillas blancas de la harina
White Flour Tortillas

Bandeja Estacional Clasificada De la Fruta
Assorted Seasonal Fruit Tray

Fajitas del Pollo
Chicken Fajitas

Chili Verde

Chimichangas del Cerdo
Pork Chimichangas

Taquitos y carne de vaca Tacos
Taquitos and Tacos

Habas de Refried y arroz español
Refried Beans and Spanish Rice

Flan
Specialty Beverage

\$21.95

BAKED POTATO BUFFET

(Minimum of 25 People)

Mixed Green Salad with Condiments and Dressing
Chef's Choice of Two Composite Salads
Large Idaho Baked Potato with All the Accompaniments

Choice of Two Desserts
Hard Rolls
Choice of One House Beverage

\$15.95

HAWAIIAN BUFFET

(Minimum of 40 People)

Mixed Green Salad with Condiments and Dressing
Tropical Fruit Platter, Potato Salad, Haupia – Coconut Pudding

Kalua Pork – Smoked Oven Roasted Pork, Teriyaki Chicken,
Sweet and Sour Meatballs, Steamed Sticky Rice and Chicken Long Rice

Pineapple Cake
Hard Rolls
Tropical Fruit Drink
\$22.95

OPTIONAL ITEMS

Lau Lau – Shredded Pork and Chicken Rolled in Tarro Leaves -- \$1.50
Lomi Salmon – Marinated Salmon with Onion and Tomatoes -- \$2.00

ITALIAN BUFFET

(Minimum of 40 people)

Spidinini alla Romana

Fresh Mozzarella and Tomato Skewers

Casa insalata verde

House Green Salad with Condiments and Dressing

Peperoni arrostiti con pomodori

Roasted Red Bell Peppers and Tomato Salad

Insalata di Patate

Traditional Italian Potato Salad

Mostra di frutta stagionale ed assortita

Assorted Seasonal Fruit Tray

Penne alla Carbonara

Penne Pasta with Pancetta and Cream

Costolette de Maiale con funghi

Pork Chops with Assorted Mushrooms

Pollo con Peperoni

Boneless, Skinless Chicken Breast with Oven Roasted Peppers

Risi e bisi

Aborio Rice with Sweet Peas, Ham and Cheese

Crostata dimarelleta de frutta

Italian Apricot Jam Tart

Tiramisu

Crostata di Amaretto

Italian Amaretto Cheesecake

Focaccia Bread

Specialty House Beverage

\$24.95

OPTIONAL ITEMS

Chicken Manicotti -- \$2.00

Lasagna -- \$2.50

HOT ENTRÉES

Honey Chicken; Breast of Chicken Glazed with Honey Lemon Sauce
Roman Chicken; Crispy Golden Chicken Filled with Ricotta Cheese, Spinach and Sun Dried Tomatoes
Smith Chicken; Breast of Chicken Topped with Ham, Swiss Cheese and Sauce Mornay
Pacific Rim Chicken; Teriyaki Marinated Chicken Served with Fresh Hawaiian Pineapple
Lafayette Chicken: Breast of Chicken Smothered with Lobster Mix and Melted Provolone Cheese
Chicken Parmesan: Breast of Chicken Topped with Homemade Marinara and Mozzarella Cheese
Hot Turkey Served with Bread Stuffing and Cranberry Sauce

Sirloin Tips with Hunter Sauce and Mushrooms
Sliced Roast Beef au jus

Baked Halibut with Sauce Mornay or Spicy Melon Salsa
Norwegian Salmon; Baked Salmon with Caribbean Chutney

Pork Tenderloin Normandy: Roasted Sliced Pork Tenderloin with Caramelized Apple Slices
Chicken Manicotti; Tender Simmered Chicken in Pasta Tubes with Creamy Alfredo Sauce

DESSERTS

Chocolate Decadence with Raspberry Sauce
Shortcake with Fresh Glazed Strawberries and Whipped Cream (Seasonal May-September)
French Silk Chocolate Mousse with Slivered Almonds
New York Cheesecake with Raspberry Sauce
Carrot-Raisin Cake
Chocolate Macadamia Nut Moussecake with an Oreo Cookie Crust
Apple Pie
Strawberry Crepes with Raspberry Sauce and Whipped Cream (Seasonal May-September)
Key Lime Pie
Rice Pudding with Seasonal Fruit
Fresh Fruit Tarts
Chocolate Cake with Chocolate Sauce
Potted Apple with Whipped Cream (Sugar Free/Nutrasweet)

SPECIALTY DESSERTS

(Additional \$2.00 per person)

House Crème Brulee: Baked Caramel Custard topped with a thin crust of Caramelized Sugar
Florentine Taco Filled with Marinated Berries Topped with Orange Sauce
Chocolate Peanut Butter Eclair with Chocolate Sauce and Whipped Cream
French Brioche with Pastry Cream, Berries, Whipped Cream and Raspberry Sauce
Pavlova: Crisp Meringue Shell with Soft Center, Whipped Cream, and Seasonal Fresh Fruit (Sauce optional)

HOUSE BEVERAGES

(Select One)

Limeade, Lemonade, Raspberry Lemonade,
Sparkling Apple Juice, Sparkling Cranberry Juice,
Sparkling White Grape Juice, Orange/Peach/Passion Fruit,
Peach Ole, Orange/Guava/Passion Fruit