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# Terrace

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AT HOBBLE CREEK

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CATERING MENU

# LUNCH OPTIONS

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## Mexican Salad or Burritos

Choose from pork barbacoa, Mexican beef, or lime chicken; served with rice and beans, shredded romaine, pico de gallo, sour cream, fresh guacamole, cilantro ranch dressing, cheese, flour tortillas; comes with chips and salsa. \$12.50

## Country BBQ

Slow roasted chicken pieces and tender roasted pulled pork, served with Dutch oven potatoes, baked beans, green salad, sweet corn on the cob (seasonal), and a soft roll. (Substitute chicken for smoked brisket add \$5.00 per person). \$14.50

## Grilled Chicken Breasts and Salad

Tender chicken breast grilled to perfection, served with your choice of salad: spinach with poppy seed dressing, house Caesar, pear gorgonzola, or Cobb salad. Complimented with wheat or white artisan bread. \$11.50

## Pulled Pork Sandwich or Entrée

1/3 pound perfectly seasoned, slow-cooked pulled pork, complimented by sweet or spicy sauce, served stand-alone or on a soft ciabatta bun, complimented with our house made coleslaw, a selection of chips and loaded green salad topped with ranch dressing. \$11.00

## 1/3 lb Cheeseburger & 1/3 lb. All Beef or Polish Hot Dogs

Grilled beef served with all the trimmings, coleslaw, seasonal fruit, and a soft chocolate chunk cookie, plus your choice of French fries, baked beans, green salad, or chip selection. (Substitute either the burger or the dog for hot wings for an additional 1.50 per person). \$12.50

## Lasagna

Slow-cooked, made-from-scratch sauce, Italian sausage, and fresh mozzarella cheese layered with fresh noodles. Served with a mixed lettuce salad with matchstick carrots, purple cabbage, olives, pepperoncini's, cucumbers, tomatoes, croutons, fresh Parmesan cheese, and served with Italian dressing. Includes artisan French bread. \$12.00

## Grilled Chicken Penne with Tomato Cream Sauce

Penne pasta in a tomato cream sauce topped with grilled chicken breast and served with green salad and artisan bread. \$11.50

## Herb Roasted Chicken

Tender cuts of premium chicken, slow roasted to tender perfection, served with hand-mashed potatoes, chicken gravy, green beans with sautéed mushrooms, honey roasted carrots, loaded green salad with our house ranch dressing, and a soft roll. \$13.75

# LUNCH OPTIONS

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## Soup & Salad

Your choice of two of the following soups: tomato basil, corn chowder, chicken enchilada, chicken noodle, carrot bisque or baked potato soup, complimented with one choice of the following salads: spinach pear gorgonzola, Italian green salad, loaded green salad, or our house Caesar. \$11.50

## Salad

Choose 2 of our delicious gourmet salads: berry chicken salad with poppy seed dressing, loaded Cobb salad with creamy ranch dressing, grilled chicken Caesar salad; served buffet style and complimented with our delicious artisan bread. \$9.50

## Ham & Turkey Sandwiches

White or wheat home-style bread topped with roasted turkey breast, black forest ham, provolone cheese, lettuce, tomato, mayonnaise and mustard. Served with your choice of Greek pasta salad, macaroni salad, coleslaw, assorted chips, bottled water and a chocolate chunk cookie. \$13.50. Add soup for \$2.50 more per person.

## Wraps

Choose from our house turkey bacon avocado, club, or ham and cheese wrap. Served with pasta salad, assorted chips, cookie, and bottled water. Add a soup for \$2.50 more per person. \$13.50, or make it a boxed lunch without the soup for \$13.75



# DINNER OPTIONS

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Any of our lunch menu items are available in a dinner size portion for \$3.50 more per person

## Grecian Chicken

Bone-in chicken breast cooked with tomatoes, onions, and green peppers. Served with rice and a spinach salad tossed with a pomegranate vinaigrette topped with pears, candied pecans, dried cherries and goat cheese. Comes with a side of steamed green beans with sautéed mushrooms, seasonal fresh fruit salad, soft roll, and a selection of dessert. \$18.00

## Penne Pasta & Grilled Chicken Breast

Penne Pasta in a creamy tomato sauce, topped with gilled chicken, Parmesan and Romano cheese, and fresh basil; served with mixed lettuce salad with carrots, purple cabbage, olives, pepperoncini's, cucumbers, tomatoes, croutons, fresh Parmesan cheese, and Italian dressing. Includes side servings of steamed broccoli, seasonal fresh fruit salad, artisan French bread, and dessert selection. \$18.00

## Lasagna

Slow-cooked, made-from-scratch sauce, Italian sausage, and fresh mozzarella cheese layered with fresh noodles, served with a mixed lettuce salad with matchstick carrots, purple cabbage, olives, pepperoncini's, cucumbers, tomatoes, croutons, fresh Parmesan cheese, and served with Italian dressing. Includes artisan French bread along-side servings of steamed broccoli, seasonal fresh fruit salad, artisan French bread, and dessert selection. \$18.00

## Herb Roasted Chicken

Select chicken pieces slow roasted to tender perfection, served with hand mashed potatoes, chicken gravy, tender green beans with sautéed mushrooms, seasonal fruit, loaded green salad and ranch dressing, soft roll, and dessert selection. \$18.50

## French Chicken

Select boneless chicken breast pieces braised in a white wine and cream sauce with carrots, onions and herbs, served with hand mashed potatoes, loaded green salad with house made ranch dressing, seasonal fruit, soft roll and a dessert selection. \$19.00

## Braised Short Ribs

Beef short ribs with pearl onions cooked till they are so tender they melt in your mouth. Served with a loaded garden salad including mixed lettuce, carrots, purple cabbage, cucumbers, tomatoes, pickled yellow banana peppers, beets, cheddar cheese, croutons, with a choice of ranch, or Italian dressing. Includes a serving of stand-alone mashed potatoes, green beans, seasonal fruit salad, soft roll, and a dessert selection. \$22.50

## Roasted Pork Tenderloin Medallions

Slow-roasted pork topped with a mushroom sauce, served with a mixed green salad tossed with poppy seed dressing, topped with strawberries, sweet peppers, mandarin oranges, almonds and mozzarella cheese. Includes a serving of stand-alone mashed potatoes, roasted honey glazed carrots, steamed broccoli, soft roll, and dessert selection. \$23.50

## 24 hr. Smoked Beef Brisket

100% USDA certified beef, perfectly seasoned and cooked to precision at a low temperature, slowly to achieve tender perfection; served with your choice of either mashed or cheesy scalloped potatoes, loaded green salad topped with house made ranch dressing, honey glazed carrots, soft roll and dessert selection. \$22.50

# BREAKFAST

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## Continental Breakfast

Muffins or donuts, fruit, coffee, orange juice and milk. \$7.95

## Continental Breakfast To Go (per person for groups of 50+)

Juice, a muffin, piece of fruit, cup of yogurt, and a bottle of water all bagged and waiting for you in your cart. \$9.95

## Deluxe Continental Breakfast

Muffins, yogurt, fruit, bagels and cream cheese, coffee, orange juice and milk. \$10.95

## Traditional Breakfast

Breakfast potatoes, sausage links or ham, scrambled eggs, English muffins or biscuits, coffee, orange juice and milk. \$11.95

## Country Breakfast

Biscuits and sausage gravy, breakfast potatoes, scrambled eggs, coffee, orange juice and milk. \$11.25

## Pancake, or French Toast Breakfast

Pancakes, or French toast including buttermilk or maple syrup, fruit, scrambled eggs, bacon or sausage, hash browns, orange juice, milk and coffee. \$14.95

## Options To Add:

Fresh fruit platter (pineapple, grapes and strawberries) \$2.50

Whole fruit (bananas, oranges and apples) \$1.50

# BEVERAGES

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Lemonade, \$1.00

Lemonade Slush, \$1.50

Raspberry or Strawberry Lemonade, \$1.75

Limeade, \$1.50

Hot Chocolate with condiments, \$2.99

Mulled Cider, \$2.50

Sparkling Cranberry Drink, \$1.75

# HORS D'OEUVRES

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## Dips

- Artichoke Dip with Pita Chips or Bread, \$2.50
- Salsa and Tortilla Chips, \$2.50
- Guacamole and Tortilla Chips, \$3.00
- Black Bean Salsa with Tortilla Chips, \$2.50
- Sliced Cheeses and Crackers, \$2.50
- Specialty Cheese and Cracker Platter with Fruit, \$3.99

## Bites

- Teriyaki or Barbecue Meatballs, \$2.00
- Marsala Meatballs, \$2.50
- Italian Stuffed Mushrooms, \$1.99
- Sweet Pork Taco Cups, \$2.99
- Large Shrimp with Cocktail Sauce, \$3.75
- Grilled Chicken Skewers with Tai Peanut Satay, \$2.75
- Grilled Beef and Peppers Kabobs, \$7.25
- Chinese Dumplings with Teriyaki Dipping Sauce, \$2.25
- Coconut Shrimp Skewers, \$4.75
- Seafood Crostini, \$2.25
- Tomato Basil Crostini, \$2.25
- Sweet Potato Fries, \$4.00
- Cornbread Bites with Pulled Pork, \$2.00
- Tomato Basil or Butternut Squash Soup Shots, \$1.99

## Sandwiches

- Cocktail Sandwiches, \$2.75
- Chicken Salad Croissants, \$2.99
- Ham, Turkey and Swiss Focaccia Sandwiches, Mini \$4.00
- Pulled Pork Sliders with Slaw, \$3.00
- Smoked Brisket Sliders, \$5.75
- Paniniettes – mini grilled cheese, \$1.75, with Chicken, \$2.50

## Salads

- Greek Tortellini Salad with Tomatoes, Olives and Cucumbers, \$1.75
- Spinach Salad or Classic Caesar Salad, \$1.75
- Berry Chicken Salad \$2.25
- Pear Gorgonzola, \$2.25
- Citrus Salad, \$3.25
- Orzo with Roasted Vegetables, \$2.50
- Caprese Salad, \$2.50

## Hot Buffet Items (side portions)

- Tequila Lime Chicken with Tortellini, \$6.50
- Chicken Pasta Alfredo, \$7.00
- Sun Dried Tomato Pasta with Chicken or Sausage, \$5.75
- Macaroni and Cheese, \$3.25



# DESSERTS & FRUIT

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From the list below, choose one dessert per 30 people

Fresh Fruit Platter (in season), \$3.25

Chocolate Dipped Strawberries (in season), \$2.00

Fresh Fruit Tarts, \$3.75

Key Lime Tarts, \$3.25

Homemade Cakes:

Lemon Cream Cake (35 cut), \$1.80

Chocolate Caramel Cake (35 cut), \$2.25

Carrot Cake (40 cut), \$2.00

Chocolate Cream Cheese with Fudge Frosting (40 cut), \$2.00

Peach Blueberry Cobbler or Apple Raspberry Crisp, \$2.25

Cupcakes, \$2.25

Chocolate

Lemon, Carrot

Red Velvet

Strawberry

Peanut Butter Cup

German Chocolate

Chocolate Cream Cheese

Coconut

Cookies (sold in quantities of 4 dozen), \$1.25 – \$3.00

Chocolate Chip

Snickerdoodle

Triple Chocolate

Pumpkin Chocolate Chip

Peanut Butter

Butterscotch

Gingersnap

Peanut Butter

Snickers

Lemon Shortbread

Sugar Cookies

Oatmeal Raisin

Rice Crispy Treats, \$1.99

Chocolate Dipped Rice Crispy Treats, \$2.50

Cheesecake Bites with Fruit Topping, \$2.50

Dessert Bar, \$2.50

Apple Streusel

Lemon

Raspberry Crumble

Pecan

Blonde Brownies

Chocolate Coconut Graham

S'more

Pumpkin Crumb

Brownies

Mini Crème Brulee with Fruit Garnish, \$3.00

Chocolate Molten Cake with Raspberry Sauce, \$4.25

Chocolate or White Chocolate Mousse Shots, \$1.99



# BANQUET ROOM PRICING

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Reservations Available March 1st Through October 31st

**Weekday Room Rental: \$150 per hour (2 hour minimum)**

**Weekday All Day Room Rental: \$1500**

**Weekend Room Rental: \$200 per hour (2 hour minimum)**

**Weekend All Day Room Rental: \$2000**

**Catering provided by  
The Terrace includes  
one hour of the  
banquet room use.**

## Included:

General Space Set Up  
Tables and Chairs for up to 150 People  
Buffet Tables  
General Space Cleanup

## Available for an Additional Fee:

Black or White Table Linens \$5.00 each  
Matching Linen Napkins \$1.00 each

There is a 50% deposit required a week prior to your event. This will be applied to your entire invoice with the balance due upon arrival for your event. A final count is required one week in advance. Gratuity and tax are not included in the prices listed. A 7.75% Utah prepared food tax and a 20% service fee applies to all catered events. Prices listed are based on a minimum group of 40 and include high quality plastic disposables and iced lemon water. Prices reflect food, disposables and buffet. For groups of 40 or less add \$2.50 per person. China and linens are available upon request for an additional charge. The Terrace at Hobbie Creek is always willing to accommodate your needs if you are interested in other menu items. No outside food or drink allowed.

**Please Contact Nichole Sorenson With Any Questions**

**Restaurant:**

**(801) 489-2783**

**Mobile:**

**(801) 367-9931**

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**www.TheTerraceAtHobbieCreek.com**

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