



LUNCH

GOURMET MAC 'N CHEESE \$11.95

Creamy macaroni and cheese with an assortment of delicious medium-sized focaccia sandwiches made with a variety of deli meats and cheeses. Served with green salad, dessert, and infused water.

CHICKEN MARSALA \$13.95

Boneless chicken breasts in a rich mushroom glaze, accompanied by roasted Tuscan potatoes. Served with caesar salad, artisan rolls and butter, dessert, and infused water.

CREAMY CHICKEN PENNE ALFREDO \$11.95

Boneless chicken breasts served with penne pasta tossed in a creamy alfredo sauce with green salad, artisan rolls and butter, dessert, and infused water.

CHICKEN ENCHILADAS \$13.95

Creamy sour cream enchiladas, served with southwest salad, Mexican rice, chips and salsa, dessert, and infused water.

SOUTHERN BAKED CHICKEN \$13.95

Crispy, breaded bone-in chicken breasts served with mashed potatoes and country gravy, buttered corn, artisan rolls and butter, dessert, and infused water.

PONZU SESAME GLAZED CHICKEN \$13.95

Boneless chicken breasts brushed with a sweet and savory ponzu sauce with toasted sesame seeds. Served with a thai basil jasmine rice, seasonal stir-fried vegetables, dessert, and infused water.

CHICKEN FAJITAS \$15.95

Searched chicken sauteed with peppers and onions. Served with fresh flour tortillas, mexican rice and beans, chips and salsa, sour cream, cubed cotija cheese, and shredded lettuce. Includes dessert and infused water.

(Minimum 20 Guests | Prices and Availability Subject to Change with Little Notice)

CHICKEN COCONUT KORMA \$15.95

Tender, slow-cooked thigh meat in a coconut sauce with golden raisins and cashews, with buttered chapati, and basmati rice. Served with a tomato, cucumber, and onion salad in a cilantro-lime vinaigrette, dessert, and infused water.

TACO BUFFET \$9.95

Lean ground sirloin with flour tortillas, shredded cheese, tomato, pickled jalapeños and carrots, rice and beans, shredded lettuce, chips and salsa, dessert, and infused water.

STATE STREET CARNITAS \$16.95

Tender slow-cooked pork served with flour tortillas, rice and beans, southwest salad, chips and salsa, lime wedges, radish, shredded cabbage, pickled jalapeños and carrots, crumbled cotija cheese, dessert, and infused water. Add guacamole +\$2.50

LONE PEAK LUNCH \$15.95

A delicious smoked ham served with potatoes dauphinoise, heirloom salad, artisan rolls and butter, dessert, and infused water.

CHUCK WAGON POT ROAST \$16.95

Slow cooked beef chuck, served with mashed potatoes and gravy, green salad, artisan rolls and butter, dessert, and infused water.

THAI BASIL CHICKEN STIR-FRY \$16.95

Seasoned chicken breast stir-fried in coconut milk with vegetables and thai basil, served with jasmine rice, a Thai cucumber salad, dessert, and infused water.

IDAHO POTATO BAR \$11.95

Large baked potato with butter, sour cream, grated chesse, broccoli, mushrooms, green onions, bacon crumbles, a bowl of chili, with artisan rolls and butter, green salad, dessert, and infused water.

(Minimum 20 Guests | Prices Subject to Staffing, Sales Tax, and 21% Service Charges)

COUNTRY MEATLOAF \$11.95

Meatloaf and caramelized onions served with mashed potatoes and gravy, green salad, corn succotash, artisan rolls and butter, dessert, and infused water.

CHICKEN SHAWARMA \$15.95

Tender sumac-seasoned chicken breast. Served with tomato, cucumber, and onion salad in a cilantro-lime vinaigrette, lemon rice, hummus, pita bread, dessert, and infused water.

OVEN-ROASTED SALMON \$17.95

Roasted salmon filet with a traditional tartar sauce, wild rice pilaf, strawberries and champagne salad, and artisan rolls with butter, dessert, and infused water.

COTTONWOOD PICNIC \$10.95

Make your own pulled pork sandwich! Slow-cooked pork with LeCroissant's own barbeque sauce and a deli roll. Served with cole slaw, gourmet kettle chips, a pickle spear, dessert, and infused water.

ARCHES SANDWICH PICNIC \$10.95

Large deli sandwiches with gourmet kettle chips, a pickle spear, greek pasta salad, dessert, and infused water

GOLDEN SPIKE SANDWICH PICNIC \$12.95

Make your own sandwich! Meat and cheese platters with sliced turkey, ham, and roast beef. Served with assorted sliced cheeses, condiments, chef's choice aiolis, assorted artisan rolls, gourmet kettle chips, pasta rustica, dessert, and infused water.

Add chicken salad +\$2.00

ENSIGN PEAK LUNCH \$14.95

Medium-sized focaccia sandwiches, pasta rustica, green salad, seasonal sliced fruit, dessert, and infused water.

UTAH PIONEER CHILI AND CORNBREAD \$12.95

White chicken chili, southwest salad, fresh baked cornbread with honey butter, dessert, and infused water.

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PROMONTORY PICNIC \$12.95

Assorted medium deli sandwiches, homemade chicken noodle soup with from-scratch noodles, green salad, dessert, and infused water.

MEATBALL SUB \$12.95

Meatballs tossed in house-made marinara with provolone, deli rolls, green salad, gourmet kettle chips, dessert, and infused water.

BUILD-YOUR-OWN GYRO \$15.95

Gyro meat with tomato, onion, and our housemade tzatziki. Comes with lemon rice, green salad, dessert, and infused water.

ADD SOUP \$3.50

Chicken Noodle
Potato Bacon
Creamy Tomato Basil
Vegetable Barley
Seasonal Soups: Inquire

ADD A SIDE \$2.50

Pasta Salad
Fruit Salad
Potato Salad
Mixed Green Salad

ADD BEVERAGES

Freshly Brewed Coffee \$2.95
International Tea Service \$2.95
Assorted Sodas \$1.50
Artisanal Soda \$2.25
Sports Drink \$2.00
Energy Drink \$3.00

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THE ZION'S EXCURSION \$23.95

A Make Your Own Sandwich Station with salad, soup, dessert and beverage.

HOUSE GREEN SALAD

Crisp romaine and iceberg lettuce in a traditional mixed green salad with cucumbers, cherry tomatoes, olives, and shredded carrots served with our housemade ranch dressing.

POTATO SALAD

Classic potato salad made with hard boiled eggs and dill relish.

RAINBOW SALAD

Farro, quinoa, red, yellow & orange bell peppers, corn, red onion, asparagus, cherry tomatoes, almonds, herbs & champagne vinaigrette on a bed of arugala and mixed greens.

SANDWICHES

Artisan deli rolls, Baguettes, Croissants and Breads

Chef-carved Flank Steak
Chef-carved Local Turkey

Assorted Local and Imported Cheeses

Top with your choice of condiments and sauces:

Lettuce, tomatoes, caramelized onions, bell peppers, red onions, arugula

Creamy Horseradish aioli, Cranberry aioli, Chimichurri aioli, Whole-grain mustard, Mayonnaise

SOUPS

Chicken Noodle, Potato Bacon

DESSERTS

Assorted large cookies

BEVERAGES

Infused water

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