

EDISON ◀ HOUSE

BANQUET CATERING MENU



Breakfast

“What nicer thing can you do for somebody than
make them breakfast?”

— ANTHONY BOURDAIN



BREAKFAST BUFFET

Buffets are not inclusive of coffee, tea, or juice. Prices are reflected per guest with 2 hours of continuous service. Please speak to your Events Manager for a possible time extension.

HEALTHY START 25

Assorted Bagels – Cream Cheese, Whipped Culture Butter
Seasonal Sliced Fruit
Greek Yogurt Parfait – Seasonal Berries, House-made Granola
Smoked Salmon – Egg, Avocado, Red Onion, Capers, Crème Fraiche
Vegetable Farm Egg Frittata

RISE AND SHINE 32

Whipped Crème Fraiche Fruit Salad & Granola
Pancakes with Maple Syrup
Baked Pastries – Muffins, Banana Bread
Breakfast Croissant Sandwich – Scrambled Eggs, Cheddar
Cheese, Bacon or Sausage

MOURNING THE MORNING 39

Buttermilk Waffles
Fried Chicken Tender
Chilaliques
Black Pepper Bacon
House-smoked Sausage Gravy, Maple Syrup, Local
Honey, Whipped butter
Seasonal Sliced Fruit and Berries

BUILD YOUR BREAKFAST 35

Assorted Bagels – Whipped Mascarpone, Cream Cheese, Cultured
Butter Parfait - Fresh berries, Berry compote, Granola, Fresh fruit
Steel-Cut Irish Oatmeal with Brown sugar, Golden raisins, and Almonds

Choice of two:

Scrambled farm eggs

Spinach & Gruyere + \$3

Cheddar & Chives + \$2

Individual Quiche Lorraine

Bagel Bar

French Toast Casserole

Choose one:

Crispy Skillet Potatoes

Papas Bravas

Latkes

Sweet Potato Hashbrowns

Vegetable Succotash

Choice of two:

Crispy Applewood Smoked Bacon

Pork Sausage

Roasted Apple Chicken Sausage

Country Ham

BREAKFAST ENHANCEMENTS

Items are priced per person with a minimum of (10) guests. Items must be ordered in addition to a breakfast buffet

BREAKFAST BURRITO 7

Tortilla, Scrambled Eggs, Chorizo, Black Beans, Guacamole, Cheddar, Potatoes

LOCAL VEGETABLE FRITTATA 9

Sweet Potato, Spinach, Cherry tomato, Parmesan, Basil, Crème Fraiche

BREAKFAST BOWL 8

Soft Poached Egg, Quinoa, Roasted Beets, Cucumber, Arugula, Cashew-Beet Puree

PROTEIN BARS 3

OATMEAL 4

BAGELS / dozen 36

MUFFINS / dozen 42

FRUIT SMOOTHIES 5

GREEN JUICES 6

ATTENDED STATIONS

Subject to a \$150 culinary attendant fee per 75 guests

OMELETS 25

Egg White Omelet, Ham, Chile Peppers, Mushrooms, Spinach, Cherry Tomato, Avocado

FRENCH TOAST / PANCAKES 22

Fresh Berries, Fruit Compote, Nutella, Toasted Nut Syrup



BEVERAGE ENHANCEMENTS

Soda & Bottled Water \$6

Regular & Decaf Coffee / gallon \$65

Iced Tea & Lemonade / gallon \$50

Infused Water / gallon \$50

Hot Chocolate & Hot Cider / gallon \$60

Red Bull \$6

Cold Pressed Juices \$8

Individual Spritzers \$8

Lime, Cucumber, Mint Strawberry,

Lemon, Basil Blackberry, Hibiscus,

Orange



INTERMISSIONS

Includes a maximum duration of 60 minutes continuous service. All packages must be ordered based on the full guarantee.

ON THE TRAIL 12

Trail Mix, House Granola - Oats, Cashew, Flax Seeds, Dried Blueberries,
and Maple Toasted Sourdough with Butter and Jams

THE GARDEN 14

Vegetable Crudit  with Chipotle Hummus
Flatbread with Bagna Cauda and Vegetables
Pickled Seasonal Vegetables

DIP IT 15

Chips - Tortilla, Potato, Root, Bagel
Dips - Artichoke and Spinach, House Salsa, Guacamole, Onion
Fries and Aioli's

ENERGY BREAK 16

Greek Style Yogurt with Almonds
Assorted KIND Bars
Protein Bars
Matcha Green Tea Smoothie

SOMETHING SWEET 15

Beignets
Truffles
Cookies
Lemon Bars



Lunch

“Ask not what you can do for your country – ask what’s for lunch.”
— ORSON WELLES





LUNCH BUFFET

Buffets are not inclusive of juice, coffee, or tea. Maximum duration of 2 hours continuous service. Please speak to your Event Manager for a possible time extension.

THE PASTURE 40

Beets and Fig Salad - Chevre Dressing Mini

Gazpachos

Local Lettuce - Apple, Squash, Leonora Cheese, Pepitas, and Rosemary Dressing

Roasted Vegetables with Chipotle Hummus

Mushroom Sliders - Tamari Eggplant, Tomato, Mizuna, Crispy Onion

OPTION 2 44

Vegetable Crudit  - Fresh and Pickled Vegetables, Eggplant Hummus, Lemon Labneh

Cauliflower Bisque

Spanish Meatballs - Tomato, Queso Fresco, Flatbread

Grilled Chicken - Farro, Cashews, Cauliflower, Grapes

THE SANDWICH BAR 47

Mixed Local Lettuce- Fennel, Grapes, Almonds, Parmesan, Lemon Vinaigrette

BLT- Crispy Bacon, Little Gem Lettuce, Tomato, Sweet Onion Aioli

Cubano - Braised Pork, Pickles, Swiss Cheese, Mustard

Hot Honey Fried Chicken Sandwich - Orange Slaw

LAND AND SEA 49

Pork Belly Buns - Sticky Buns, Kimchi

Poached Salmon Mizuna Salad

Ahi Tataki - Sesame Seed, Ginger Rice, Ponzu Pickles, Sambal Carrots

THE TUSCAN 55

Antipasti Plate - Artichokes, Olives, Salami

Pasta Salad - Arugula, Lemon, Capers, Sundried Tomato

Steak Salad - Mizuna, Radish, Cucumber, Olive, Piquillo Pepper

Dinner

“One cannot think well, love well, sleep well, if
one has not dined well.”

— VIRGINIA WOOLF



CANAPES

All passed canapes require a minimum of 24 pieces per order. Prices are reflected by the dozen.

COLD

- Beets, Fig, Chevre Mousse 60
- Gazpacho Shooter 48
- Little Gem – Cucumber, Blue Cheese, Bacon 60
- Amberjack Crudo – Aji Amarilla, Rice Cracker 84
- Ceviche Cup – Avocado, Pineapple 72
- Steak Carpaccio – Dehydrated Yolk, Pickled Mustard Seed, Crostini 84
- Ahi Tartare – Cucumber, Wasabi Foam 72

HOT

- Mushroom Croquette 60
- Shrimp and Grit Cup 72
- Spanish Meatballs 84
- Mini Grilled Cheese & Tomato Soup Shooter 72
- Pork Sticky Buns 84
- Carne Asada Tostadas 72
- Fried Gnocchi with Parmesan Espuma 48

SWEETS

- Beignets with Chocolate Sauce 60
- Lemon Bars with Fresh Fruit 36
- Budino Cups with Berries & Amaretti Crumble 60
- Parfait Cups with Vanilla Cake, Fresh Berries & Berry Compote 48
- Mini Cheesecakes 48
- Chocolate S'more Bites 60
- Chef's Choice Assorted Macrons 36
- Chocolate Bonbons 60

RECEPTION STATION

All stations have a maximum 2 hours of continuous service. All displays are priced per (12) guests and must be ordered based on the full guarantee

CRUDITÉ 95

Seasonal Vegetables, Chipotle Hummus, Eggplant Puree, Hummus, Cucumber Mint Yogurt

TOSTADA BAR 160

Carne Asada, Carnitas, Pollo Asada, Mushroom, Avocado

Assorted Sauces

CHEESE AND CHARCUTERIE DISPLAY 130

CHEESE – Brie, Challerhocker, Ossau Iraty, Leonora, Cheddar CURED

MEATS – Finocchiona, Calabrese, Salmi Etna, Prosciutto

CONDIMENTS - Membrillo, Fig Jam, Spicy Mixed Nuts, Marinated Olives, Pickles, Local Honey, Guinness Mustard

BREADS - Sliced Baguette, Rosemary Focaccia, Lavash Everything Crackers

TAILGATE BAR 180

Lemongrass Wings - Pickled vegetables, Nouc Cham dipping sauce

Pepperoni Flatbread- Marinara, Mozzarella, Oregano

Beef Sliders - Cheddar, Caramelized onion, Tomato Jam

Chicken Chili - Sour Cream, Green onion, Cheddar Cheese

FRIED BAR 90

Edison House Fries, Truffle Yukon Potatoes, Sweet Potato Fries, Zucchini Fries

Assorted Aioli's

CEVICHE BAR 190

Classic Shrimp - Tomato, Jalapeno, Red Onion, Lime Juice, Cilantro Tiradito - Amberjack, Shrimp, Aji Amarillo, Rice Crackers
Coconut Basil - Mixed Seafood, Mango, Avocado, Citrus

RAW BAR 240

Chef's Selection of East and West Coast Oysters
Poached Local Shrimp, Clams, Mussels and Crab Claws
Cocktail, Mignonette, Horseradish, Lemon, Micro Tabasco
Add a Selection of Caviar or Smoked Fish – MKT PRICE

FLAT BREADS 130

Fig and Beets – Beet Puree, Goat Cheese, Marcona Almonds

Margherita – San Marzano Tomato, Mozzarella, Basil

El Diablo – Calabrian Tomato, Calabrese, Mozzarella

Ratatouille – Eggplant Puree, Tomato, Zucchini, Feta

ATTENDED STATION

Minimum of 20 guests is required. Includes 90 minutes of continuous service. \$150 culinary attendant fee is required per 75 guests on each action station. All action stations must be based on the full guarantee

SASHIMI STATION 375

Sliced to order – wasabi, ginger, soy sauce

CLASSIC PRIME RIB 325

Hot Horseradish Crème Fraiche, Artisan Rolls

ROASTED BEEF TENDERLOIN 380

Au Poivre, Potato Puree

SURF & TURF 400

Strip Loin, Grilled Shrimp, Gratin Potato

HERB ROASTED PORK LOIN 300

Apple Mustard, Artisan Rolls

HERB CRUSTED RACK OF LAMB 320

Spicy Berry Mint Jam, Cabernet Reduction

COUNTRY BOIL 260

Boiled Shrimp, Seasonal Shellfish, Andouille, Corn on the Cob, New Potatoes

THE PASTA TOSS 280

Fresh Pasta Tossed to Order: Angel Hair, Penne, Cheese Ravioli, Farfalle, Rotelli

Tossed with your choice of sauce: Roma Tomato Basil, Pesto Cream, Red Pepper Cream

Toppings: Sun-dried Tomatoes, Capers, Wild Mushrooms, Artichoke Hearts & Shredded Parmesan

Served with an assorted bread display

DINNER BUFFET

Prices are reflected per person. Maximum 2 hours duration of service. Please contact your Events Manager for a possible time extension.

THE METRO 70

Kalamata Olive and Thyme Boule with butter
Local Lettuce - Apple, Squash, Leonora, Rosemary Vinaigrette
Squash Conserva - Farmer Vegetables, Lemon, Almond, Mustard Seed

Choose 1 protein:

Hot Honey Chicken- Pumpkin, Brussels Sprouts, Corn Bread
Local Trout - Heirloom Beans, Cucumber, Tomato, Bacon
Flank Steak - Yukon Potato, Broccolini, Chimichurri
Berry Cobbler - Fresh berries, Berry Compote, Almond Crumble

THE AVENUE 80

Kalamata Olive and Thyme Boule with butter
Mizuna and Chilled Broccolini – Anchovy, Parmesan, Creamy Herb Dressing
Little Gem – Cucumber, Onion, Radish, Tomato, Chiriboga Cheese, Croutons
New Zealand Salmon – Yellow Romesco, Seasonal Squash, Garbanzo Beans
Beef Short Rib – Smashed Potatoes, Carrots, Mushrooms
Chocolate S'mores Cake

THE SKYLINE 85

Kalamata Olive and Thyme Boule with butter
Beets - Mizuna, Pickled Mustard seeds, Figs, Chevre Cheese
Burrata Salad - Tomato, Eggplant, Caperberry, Arugula, Lemon Vinaigrette
Halibut - Carrots, fingerling potato, Orange Ginger beurre blanc
Filet Mignon - Broccolini, Pearl Onion, Mushroom, Pomme Puree, Demi-Glace
Pots De Crème



DINNER PLATED

*All orders must be placed based on the final guarantee. Maximum selection of three entrees.
Priced per entrée at 2/3/4 courses*

SALADS

Local Lettuce - Apple, Squash, Leonora Cheese, Rosemary Dressing Little
Gem - Tomato, Radish, Onion, Chiriboga Cheese, Tomato Dressing
Arugula - Sweetie drops, Caperberry, Almonds, Heirloom bean, Lemon Vinaigrette
Beets - Roasted beets, pickled mustard seed, Hazelnut, Mizuna, Orange Vinaigrette

COLD APPETIZERS

Burrata - Chipotle eggplant puree, chilled Broccolini
Amberjack Crudo - Aji Amarillo, Purple Yam, Cilantro, Rice Cracker
Ahi Tartare - Spicy Carrot, Pineapple, and avocado salsa
Steak Carpaccio - Cilantro, Chimichurri, Egg Yolk, Crouton

HOT APPETIZERS

Charred Mushroom - Miso Eggplant, Dashi, Fried Shallot
Spanish Meatball - Spicy tomato, feta, Marcona
Almond Pork Belly - Parsnip Puree, Pear, Hazelnut
Shrimp and Grits - Carolina BBQ Sauce, Cheddar Grits

DESSERT

Pots De Crème - Dulcey Chocolate, Walnut, honeycomb
Cobbler - Apple Blackberry Compote, Almond Rosemary crumble, Whipped Crème Fraiche
Chocolate S'more Cake
Vanilla Carmel Budino - Amaretti Crumble, Fresh Berries

ENTREES

Meat

Lamb Osso Bucco - Carrots, Oyster Mushrooms 70/85/105
Braised Short Rib - Celery Root Puree, Braised Beets 70/85/105
Filet Mignon - Broccolini, Pearl Onion, Pomme Puree, Demi-Glace 80/90/115

Poultry

Hot Honey Chicken - Pumpkin, Brussels Sprouts, Corn Bread 68/72/92
Airline Chicken - Polenta, Carrots, Pearl Onion, Mushroom, Chicken Demi-Glace 65/80/100

Fish

Halibut - Orange Saffron Beurre Blanc, Cabbage, Carrots 77/92/112
Fingerling Potatoes
New Zealand Salmon - Smoked Tomato Puree, Pork Belly, Cucumber 70/85/109
Heirloom Beans

Seared Ahi Tuna - Ginger Rice Cake, Tamari Pickled Beans, Sambal Carrots 74/89/109

Veg

Squash Conserva- Squash Puree, Farm Vegetables, Pickled Mustard Seed, Hazelnut 50/65/85
Gnocchi - Sautéed Mushroom, Brussels Leaves, Crispy Shallots 52/67/87
Braised Maitake - Celery Root Puree, Sweetie Drops, Walnuts, Crispy Eggplant 56/71/91

LATE NIGHT MENU

Prices are reflected per guest. Minimum order of (10) guests Prices are based on 90 minutes of continuous service. Please speak to your Event Manager for a possible time extension.

Wings 12

Vietnamese Lemongrass, Mole, Buffalo
Fresh and pickled vegetables
Dipping - Nuoc Cham, Blue Cheese, Feta

Charcuterie 17

Salami Etna, Finocchiona, Calabrese,
Brie, Leonora, Ossau-Iraty
Pickles, Fruit, Flatbread

Flatbread 14

Fig & Beet - Beet Puree, Leonora Cheese, Marcona Almond
Margherita - San Marzano tomato, Mozzarella, Basil
El Diablo - Calabrian Tomato, Calabrese Salami, Mozzarella

Sliders 16

Grilled Cheese - Teahive Cheese, Arugula, Pear, Honey
Cubano - Shredded pork, pickle, Swiss cheese, Mustard
Angus Beef - Caramelized Onion, Cheddar, Smoked Tomato Jam BBQ
Chicken - Pineapple Jalapeno Salsa, Pepperjack Cheese

Fried and Fries 12

Macaroni and Cheese Croquettes
Mushroom Risotto Arancini with balsamic drizzle
Fries - Regular, Truffle, Cajun with assorted aioli's and dips

Tostadas 14

Carne Asada, Carnitas, Shredded Chicken



BEVERAGE

"Three be the things I shall never attain – Envy, content, and sufficient champagne."

— DOROTHY PARKER



BAR

All beverages are charged on consumption. A bartender fee of \$150 will be applied per every 50 guests

PREMIUM

Alpine Persistent Vodka, Miles Gin,
Two Fingers Tequila, Evan Williams,
Barbarosa Rum, Famous Grouse
Scotch

\$10 per drink

SUPER PREMIUM

Tito's, Beehive Jackrabbit Gin,
Milagro Silver, Four Roses, Plantation
Rum, Famous Grouse Scotch,
Captain Morgan Spiced Rum,
George Dickel Rye Whiskey

\$12 per drink

ULTRA PREMIUM

Ketel One, Botanist Gin, Herradura
Silver, Woodford Reserve, Dented
Brick Antelope Island Rum, Chivas
Regal, Pierre 1840 Cognac, Gran
Centenario Anejo, Glenlivet Single
Malt

\$14 per drink

BEER

Michelob Ultra, Corona, Uinta "Yard Sale"
Winter Lager, Uinta "Golden Spike"
Hefeweizen, Uinta "Cut Throat" IPA, Grid
City Rose

\$6-8 per beer

WINE

Cava, Matua Sauvignon Blanc,
Leaping Horse Chardonnay, Castle
Rock Pinot Noir, Bogle Cabernet

\$12 per glass

Seaglass Sauvignon Blanc, Deloach
Chardonnay, Head High Pinot Noir,
Parducci Cabernet

\$15 per glass

CATERING POLICIES

"Information rules the world"
— WINSTON CHURCHILL



FOOD AND BEVERAGE

Edison House chooses to use seasonal and locally grown fruits and vegetables whenever possible. It is the Chef's priority to cultivate relationships with local farmers, anglers, and ranchers to provide a better quality and more sustainable product. Menu selections are subject to seasonality and availability. For large quantities, some items and/or preparation may be slightly varied.

Any dietary restrictions or allergies within your party, must be communicated to your Event Manager no less than (21) days prior to your event.

The risk of foodborne illness increases when consuming raw or undercooked menu items.

PRICING

There is a food and beverage minimum noted in all contracts. If the minimum is not met, the group will be charged the shortfall between the contracted minimum and the final count.

GUARANTEES

A guaranteed guest count is required (14) days before the event. Though you may increase, this count is not subject to reduction.

This guarantee will apply to all aspects of your event, including but not limited to food, beverage, and creative event services. You will be charged for the guaranteed guest count, or the actual guest count, whichever is greater.

POP-UP EVENTS

To best accommodate events booked less than (72) hours prior to the event, the group will be charged an increase of 25% of the menu price. Individual venues are subject to availability.

SPECIAL ORDERS

Any items not listed on the beverage menu are subject to availability and will be considered a special order. Product selection must be available from the Utah DABC.

OUTSIDE VENDORS

Should you select to work with a third-party vendor, or provide your own decoration or entertainment, Edison House will not assume any liability for those arrangements. All vendors must provide insurance and sign our Vendor Agreement.

FUNCTION DETAILS

All function details, including menu selections, must be finalized at least (30) days prior to the event. Banquet Event Orders will be issued for all organized food and beverage functions approximately (21) days in advance. Signature in acknowledgement will be required a minimum of (14) days prior to the event. Should the event manager not receive all signed BEO's, the most recently drafted BEO's will be considered final.

ALCOHOL / ADDITIONAL FEES

Should a chef be needed for a station, there will be a \$150 attendant fee per (75) guests. A \$100 bartender fee will be charged per every (75) guests.

Edison House reserves the right to deny service of alcohol to anyone that may appear intoxicated. A person(s) under (21) years of age will not be served alcohol under any circumstances. State of Utah liquor laws prohibit alcoholic beverages from being taken out of our facilities.

CANCELLATION

Cancellation fees shall be based on a percentage of the food and beverage minimum and based on the cancellation date prior to the event date. Refer to event contract or speak to your Event Manager for specific details.

SERVICE CHARGE AND TAX

All charges are subject to a x.x% service fee and applicable tax. A 7.5% sales tax will be added to all food, beverage, and service fees on each check. A 24% sales tax will be added to all non-food and beverage charges.

