

SWITCHBACK CLASSIC MENUS

SWITCHBACK CATERING COMPANY HAS DESIGNED ITS CLASSIC MENUS TO MAKE ARRANGING YOUR SPECIAL OCCASION FUN AND CONVENIENT. WE BRING TOGETHER CLASSIC MENU ITEMS THAT OUR CUSTOMERS KNOW AND LOVE AND SERVE THEM IN A WAY THAT IS UNIQUELY SWITCHBACK. OUR CLASSIC MENUS OFFERINGS ARE MADE FROM THE FINEST INGREDIENTS AND ARE CAREFULLY PREPARED UNDER THE DIRECTION OF OUR CULINARY TEAM. YOU WILL FIND A GENEROUS SELECTION OF MENU OFFERINGS TO ACCOMMODATE YOUR BREAKFAST, LUNCHEON OR DINNER. ALSO, WE CAN ARRANGE FOR SNACKS, TRAVEL LUNCHEONS AND BREAK SELECTIONS THAT ARE GUARANTEED TO PLEASE. SHOULD YOU DESIRE SPECIAL ENHANCEMENTS, EACH OF THESE MENU SELECTIONS CAN BE CUSTOMIZED TO YOUR EXACT SPECIFICATIONS. PLEASE SEE OUR CUSTOM MENUS FOR ADDITIONAL INFORMATION.

BREAKFAST MENU

(MINIMUM 30 PEOPLE, FOR LESS THAN 30 PEOPLE ADDITIONAL CHARGES APPLY)

CONTINENTAL BREAKFAST

ASSORTED CHILLED FRUIT JUICES
CHEF'S BAKED GOODS
COFFEE, TEA, OR BREWED DECAFFEINATED COFFEE
BR1

CONTINENTAL PLUS BREAKFAST

ASSORTED CHILLED FRUIT JUICES
SEASONAL FRESH FRUIT
CHEF'S BAKED GOODS
ASSORTED COLD CEREALS AND YOGURT
COFFEE, TEA, OR BREWED DECAFFEINATED COFFEE
BR2

AMERICAN BUFFET BREAKFAST

ASSORTED CHILLED FRUIT JUICES
SEASONAL FRESH FRUIT
FLUFFY SCRAMBLED EGGS
FRENCH TOAST
BREAKFAST POTATOES
BACON AND SAUSAGE
CHEF'S BAKED GOODS
ASSORTED COLD CEREALS AND YOGURT
COFFEE, TEA, OR BREWED DECAFFEINATED COFFEE
BR3

LUNCHEON MENU

CAESAR SALAD

ROMAINE HEARTS, SHAVED ASIAGO CHEESE, HOUSE CROUTONS AND FRESH LEMON WITH HOUSE FOCACCIA BREAD AND FRUIT SORBET.

L1

BLACKENED SALMON SALAD

CAJUN SPICED BLACKENED SALMON, AVOCADO, ASPARAGUS, ARTICHOKE HEARTS AND CITRUS VINAIGRETTE WITH HOUSE FOCACCIA BREAD AND FRUIT SORBET.

L2

SMOKED TURKEY SANDWICH

SLICED SMOKED TURKEY WITH SMOKED BACON, MONTEREY JACK CHEESE AND AVOCADO. SERVED ON SOURDOUGH BREAD WITH RED ONIONS, TOMATOES, DIJON MUSTARD, POTATO CHIPS, GARDEN SALAD AND COOKIE.

L3

SWITCHBACK STACK SANDWICH

THICK STACKED ROAST BEEF, SMOKED TURKEY AND HONEY MAPLE HAM WITH JACK AND CHEDDAR CHEESE ON SWIRL BREAD. SERVED WITH RED ONIONS, TOMATOES, DIJON MUSTARD, POTATO CHIPS, FRESH GARDEN SALAD AND COOKIE.

L4

GRILLED HAMBURGERS WITH ASSORTED TOPPINGS

1/2 POUND HAMBURGER, LETTUCE, TOMATO, PICKLE, POTATO CHIPS, GARDEN SALAD AND COOKIE.

L5

BBQ BEEF

SLOW ROASTED BBQ BEEF WITH CARAMELIZED ONIONS AND MELTED CHEDDAR CHEESE. SERVED WITH TOMATO, POTATO CHIPS, GARDEN SALAD AND COOKIE.

L6

GRILLED CHICKEN BREAST

SERVED WITH HERB CREAM CHEESE, FRESH GREENS, TOMATOES, POTATO CHIPS, GARDEN SALAD AND COOKIE.

L7

ALL MENU ITEMS INCLUDE BEVERAGE (COFFEE, TEA OR FRUIT PUNCH)

LUNCHEON BUFFETS

(MINIMUM 30 PEOPLE, FOR LESS THAN 30 PEOPLE ADDITIONAL CHARGES APPLY)

DELI BUFFET

HONEY MAPLE HAM, ROAST BEEF, SMOKED TURKEY AND ASSORTED SLICED CHEESES; TOSSED GREEN SALAD, POTATO SALAD, KOSHER DILLS, TOMATOES, RED ONIONS, OLIVES, VEGETABLE TRAY AND FRUIT COBBLER.

LB1

MEXICAN BUFFET

BEEF AND CHICKEN FAJITAS, GUACAMOLE, SHREDDED LETTUCE, DICED TOMATOES, CHEDDAR CHEESE, CHOPPED ONIONS, SOUR CREAM AND SALSA WITH CHILE VERDE MEXICAN BEANS, OAXACAN RICE, TOSSED GREEN SALAD, TORTILLA CHIPS, SLICED FRESH MELON AND FRUIT COBBLER.

LB2

TAIL GATE BURGER BUFFET

BROILED HAMBURGERS AND GRILLED CHICKEN BREASTS WITH APPROPRIATE CONDIMENTS, GREEN SALAD, POTATO SALAD, FRESH FRUIT AND ICE CREAM.

LB3

BAKED POTATO BUFFET

EXTRA LARGE IDAHO POTATOES, BUTTER, SOUR CREAM, CHIVES, BACON, CHEDDAR CHEESE, GARDEN SALAD AND FRUIT COBBLER.

LB4

BABY BACK BBQ RIB BUFFET

PORK RIBS, FIRECRACKER COLESLAW, TOSSED GREEN SALAD, POTATO CHIPS AND FRUIT COBBLER.

LB5

GRILLED CHICKEN BUFFET

GRILLED LEMON-HERB CHICKEN, MARINATED BBQ CHICKEN, ROSEMARY ROASTED POTATOES, TOSSED GREEN SALAD AND FRUIT COBBLER.

LB6

SOUP AND SALAD BAR

CHOICE OF TORTILLA SOUP OR NEW ENGLAND CLAM CHOWDER AND CHOICE OF CLASSIC CAESAR SALAD, GORGONZOLA SPINACH SALAD OR ASIAN PASTA SALAD. SERVED WITH FOCACCIA BREAD AND FRUIT COBBLER.

LB7

ALL MENU ITEMS INCLUDE BEVERAGE (COFFEE, TEA OR FRUIT PUNCH)

MEETING MENUS

(MINIMUM 30 PEOPLE, FOR LESS THAN 30 PEOPLE ADDITIONAL CHARGES APPLY)

WORKING LUNCH

ASSORTED SANDWICHES STACKED HIGH WITH DELI MEATS, PASTA SALAD,
FRESH FRUIT, POTATO CHIPS, CHOCOLATE CHIP COOKIES AND BEVERAGE
CHOICE (COFFEE, TEA OR FRUIT PUNCH).

MM1

COYOTE BREAK

CHOCOLATE CHIP COOKIES, ICED TEA AND LEMONADE

MM2

BOXED MEALS

BREAKFAST TO GO

INDIVIDUAL ORANGE JUICE, FRESHLY BAKED PASTRY AND FRESH FRUIT CUP

BM1

TRAIL LUNCH

CHOICE OF HONEY MAPLE HAM, SMOKED TURKEY OR ROAST BEEF SERVED
WITH MONTEREY JACK CHEESE ON SWIRL BREAD. ALL SANDWICHES INCLUDE
LETTUCE, TOMATO, PICKLE, POTATO CHIPS, CHOCOLATE CHIP COOKIE AND
CHILLED BEVERAGE.

BM2

SERVED DINNER MENU

STARTERS

MIXED FIELD GREEN SALAD, SPINACH OR CAESAR SALAD

ENTREES

BACON WRAPPED MEATLOAF NAPOLEON

ROASTED TOMATOES, GARLIC MASHED POTATOES AND FRESH THYME PAN
GRAVY
SD1

SPIT ROASTED CHICKEN

ROASTED GARLIC MASHED POTATOES, FRESH VEGETABLES AND CHARDONNAY
HERB GLAZE
SD2

VEGETABLE COLLECTION

COMPOSITION OF FRESH SEASONAL VEGETABLES
SD3

HICKORY SMOKED BABY BACK RIBS

MICRO-BREWED BEER BATTER ONION RINGS, CAROLINA BBQ BEANS AND
FRESH VEGETABLES
SD4

GRILLED TOP SIRLOIN STEAK

CARAMELIZED RED ONIONS, ROASTED RED POTATOES AND HOUSE STEAK
BUTTER
SD5

GRILLED NEW YORK STEAK

FRESH ASPARAGUS, ROASTED BABY RED POTATOES, CRACKED PEPPER AND
HOUSE STEAK BUTTER
SD6

FILET MIGNON

ROASTED GARLIC MASHED POTATOES, CREAMED SPINACH AND PORT WINE
REDUCTION
SD7

OVEN ROASTED ATLANTIC SALMON

GARLIC MASHED POTATOES, CREAMED SPINACH AND RED PEPPER
HOLLANDAISE
SD8

HONEY PECAN UTAH MOUNTAIN TROUT

ROASTED BABY RED POTATOES, FRESH SEASONAL VEGETABLES AND LEMON-
HONEY BUTTER
SD9

MACADAMIA NUT ENCRUSTED HALIBUT

ROASTED BABY RED POTATOES, FRESH SEASONAL VEGETABLES AND
HAWAIIAN SALSA
SD10

WILD MUSHROOM FARFALLE

FOREST MUSHROOMS, ROMA TOMATOES, ARTICHOKE HEARTS, TOASTED PINE
NUTS, ASIAGO CHEESE, SWEET CREAM AND BASIL PESTO
SD11

ITALIAN SAUSAGE PENNE

ROMA TOMATOES, SHALLOTS, CRISPY BASIL, GREEN ONION, SUN-DRIED TOMA-
TOES, ASIAGO CHEESE AND HOUSE POMODORO SAUCE
SD12

SEAFOOD LINGUINE

SHRIMP, SCALLOPS, MUSSELS, FISH DU JOUR, FRESH HERBS AND LOBSTER
STOCK WITH WHITE WINE AND SWEET BUTTER
SD13

DESSERTS

CHOICE OF CHEF'S DESSERT SELECTION
NEW YORK CHEESECAKE
FRUIT COBBLER
MINI CRÈME BRULEE
CHOCOLATE MOUSSE

YOUR ENTREE WILL BE ACCOMPANIED WITH A CHOICE OF STARTER AND HOUSE
FOCACCIA BREAD.

ALL ENTREES INCLUDE BEVERAGE (COFFEE, TEA OR FRUIT PUNCH)

SOUTHWEST BUFFET

SB1

(MINIMUM 30 PEOPLE, FOR LESS THAN 30 PEOPLE ADDITIONAL CHARGES APPLY)

(PORTIONS ARE MADE TO THE NUMBER OF PEOPLE; NOT ALL YOU CAN EAT)

TRI-COLOR TORTILLA CHIPS AND FRESH SALSA

MIXED GREEN SALAD

SANTE FE FRUIT SALAD

GRILLED ANCHO CHICKEN AND SPICY STEAK FAJITAS
TORTILLAS, GRILLED ONIONS AND PEPPERS, SOUR CREAM,
PICO DE GALLO AND GUACAMOLE

MEDLEY OF FRESH VEGETABLES

NAVAJO BLACK BEANS

CILANTRO LIME RICE

FRUIT COBBLER

COFFEE, TEA, BREWED DECAFFEINATED COFFEE OR FRUIT PUNCH

WESTERN BBQ BUFFET

SB2

(MINIMUM 30 PEOPLE, FOR LESS THAN 30 PEOPLE ADDITIONAL CHARGES APPLY)

(PORTIONS ARE MADE TO THE NUMBER OF PEOPLE; NOT ALL YOU CAN EAT)

MIXED GREEN SALAD WITH CHOICE OF DRESSING OR
POTATO SALAD

CHOICE OF TWO:

BBQ BABY BACK RIBS

SPIT ROASTED CHICKEN

CARVED PRIME RIB OF BEEF (REQUIRES CARVER) - ADD \$3.50/\$9.00 PER PERSON

MIXED FRESH VEGETABLES

CAROLINA BBQ BEANS OR

ROASTED RED POTATOES

HOUSE FOCACCIA BREAD

BLACKBERRY, PEACH OR APPLE COBBLER

BEVERAGE (COFFEE, TEA OR FRUIT PUNCH)

GRAND BUFFET

SB3

(MINIMUM 30 PEOPLE, FOR LESS THAN 30 PEOPLE ADDITIONAL CHARGES APPLY)

(PORTIONS ARE MADE TO THE NUMBER OF PEOPLE; NOT ALL YOU CAN EAT)

SALADS

CHOICE OF THREE:

MIXED GREENS WITH RASPBERRY VINAIGRETTE
SPINACH SALAD WITH BLUE CHEESE AND BACON VINAIGRETTE
CAESAR SALAD
TROPICAL FRUIT MEDLEY
FRESH VEGETABLE TRAY WITH DIPPING SAUCE

APPETIZERS

CHOICE OF ONE:

MARINATED PORTOBELLO PIZZA
CHICKEN SATAY WITH THAI PEANUT SAUCE
LAYERED FRESH MOZZARELLA
OSTRICH LOIN ON TOAST POINTS

ENTREES

CHOICE OF TWO:

SPIT ROASTED CHICKEN WITH CHARDONNAY HERB GLAZE
SLOW ROASTED PRIME RIB
FRESH ATLANTIC SALMON
HONEY PECAN UTAH MOUNTAIN TROUT
MEDALLIONS OF BEEF WITH WILD MUSHROOM SAUCE
PORK TENDERLOIN WITH APPLE-BRANDY REDUCTION

ACCOMPANIMENTS

CHOICE OF TWO

MEDLEY OF FRESH VEGETABLES
ROASTED RED POTATOES
BOUQUET OF ASPARAGUS
LAYERED AU GRATIN POTATOES
ROASTED GARLIC MASHED POTATOES

DESSERTS

CHOICE OF ONE:

NEW YORK CHEESECAKE
CHOCOLATE BANANA BREAD PUDDING
NAVAJO PEACH CRISP
PETITE CRÈME BRULEE

COFFEE, TEA, BREWED DECAFFEINATED COFFEE OR FRUIT PUNCH