



DONE TO YOUR TASTE  
CATERING & EVENTS

Let Done To Your Taste customize your menu to make your event perfect.  
Below is a menu sampling.

FARM TO TABLE  
TASTE OF UTAH MENU

Hors D'oeuvre

Utah Goat Cheese Bruschetta  
locally made Blackberry-Jalapeno Jam

Morgan Valley Lamb Skewer  
Mint-Mango Glaze

Grilled Polenta Cake  
Heirloom Tomato Chutney



Dinner

Utah Harvest Salad  
Local Market Greens, Grilled Beets,  
Toasted Pumpkin Seeds, Utah Goat Cheese  
Port Vinaigrette

Summit County Grass-Fed Beef Tenderloin  
Wild Mushroom Port Wine Demi-Glace

Mesquite Plank Grilled Utah Trout  
Tomatillo, Local Corn and Black Bean Salsa

Rustic Smashed Red Potatoes & Yams

Grilled Harvest Vegetables

Artisan Breads & Butter



Dessert

Harvest Shortcakes  
Utah Grilled Peaches & Bear Lake Raspberries  
House made Sugared Shortcakes  
Utah Honey Sweetened Whipped Cream