



saltbox

— CATERING —

A RIVERHORSE HOSPITALITY COMPANY



AL LA CARTE BREAKFAST

BAKED GOODS

*(12 pc. minimum, choice of three
platters or individual)*

blueberry muffins
gluten-free chocolate muffins
croissants
seasonal breakfast bread

BAGELS AND CREAM CHEESE

bagels: plain, everything, asiago
cream cheese: plain, strawberry,
honey sriracha

YOGURT & GRANOLA PARFAIT

FRESH BAKED CROLINERS

SEASONAL FRESH FRUIT

BREAKFAST BURRITOS

farm fresh eggs, promontory cheddar,
pico de gallo, chipotle crème, polenta,
house sausage, spinach tortilla

SALTBOX EGG SANDWICH

ciabatta bread, peppered bacon,
honey baked ham,
honey sriracha cream cheese,
scrambled egg, cheddar cheese

QUICHE

chef's selection

BEVERAGE SERVICE

MILLCREEK COFFEE ROASTERS BREAKFAST BLEND COFFEE

*Includes sugar, sweeteners, cream,
stirrers, cups, lids, sleeves*

NUMI ORGANIC TEA

green, earl grey, mint, green, breakfast
*Includes tea bags, hot water, stirrers, honey,
sugar, sweeteners, milk, lemon*

FRESH SQUEEZED ORANGE OR GRAPEFRUIT JUICE

16 oz. or 1/2 gal. jug with cups, GF

FULL BREAKFAST

BRUNCH BREAKFAST

fresh fruit medley,
fresh baked croissants,
house made jam, quiche,
fresh squeezed orange juice

AMERICAN BREAKFAST

scrambled eggs, crispy local bacon,
house made sausage,
hash brown potatoes

SKIERS BREAKFAST

Chef / Attendant Required

avocado toast,
sliced seasonal fresh fruit,
granola & greek yogurt,
steel cut oatmeal,
assortment of fresh breads
and breakfast pastries,
eggs your way, omelets,
crispy local bacon,
house made sausage, turkey bacon,
breakfast potatoes

**Chefs / Attendant subject to availability and
minimum food & beverage required.*





SIGNATURE SANDWICHES AND WRAPS

TURKEY BRIE PESTO SANDWICH

THAI CHICKEN WRAP

MEDITERRANEAN CHICKEN WRAP

HAM AND SWISS WRAP

FALAFEL WRAP

ITALIAN DELI

THAI TOFU WRAP

Can be served in lunch boxes or family style.

Any signature sandwich can be prepared on GF bread.

INDIVIDUAL BOX LUNCH

choice of wrap or sandwich, fruit cup or pasta salad, house chips,
fresh baked cookie





PARTY PLATTERS

(small feeds 10-15 or large feeds 20-25)

MEDITERRANEAN PLATTER

grilled seasonal veggies, pita, hummus, pickled red onion, piquillo peppers, falafel, cucumber feta salad

(vegetarian)

SEASONAL FRUIT PLATTER

assorted melons, grapes, mixed berries

GF (vegan)

LOCAL AND IMPORTED CHEESE PLATTER

selection of 3 cheeses, grapes, crackers, house jam

(vegetarian)

CHARCUTERIE PLATTER

selection of 3 cured meats served with grapes, Riverhorse mustard, country olives, cornichons, crackers

BUTTER POACHED SHRIMP COCKTAIL

cocktail sauce, lemon

“HAPPY HOUR”

buffalo wings, crudité, blue cheese dressing, ranch, French onion dip, 5 layer dip, buffalo chicken dip, potato chips, pico de gallo, tortilla chips

LUNCH OR DINNER BUFFETS

SOUTH OF THE BORDER

skirt steak or chicken breasts, sautéed peppers & onions, refried black beans, corn & flour tortillas, house tortilla chips, shaved cabbage, shredded Tillamook cheddar, pico de gallo, cilantro crème
GF (except for flour tortilla)

SLIDER BAR

beef patties, brioche bun, Tillamook cheddar, lettuce cups, vine ripe tomato, shaved red onion, house pickles, traditional condiments, house potato chips.
GF (except for buns)

THE SIGNATURE BBQ

pulled pork, baby back ribs, smoked chipotle BBQ sauce, cole slaw, baked beans, brioche buns
GF (except for rolls)

MEDITERRANEAN

lamb or chicken gyros, grilled naan, tzatziki sauce, shredded lettuce, tomato, pickled red onion, tabbouleh, cucumber tomato & feta salad

SEAFOOD DUO

marinated shrimp skewers, grilled lemon, lump crab cakes & sriracha aioli, rice pilaf, roasted baby bell peppers

BAKED POTATO BAR

potato, sweet potato, bacon, sour cream, cheese, wild game chili, green onions

PHILLY CHEESE STEAK

ambrosia roll, shaved beef, caramelized peppers & onion, cheese sauce

CHICAGO DOGS

mini Chicago style hot dogs with accompaniments



PLATTER PRESENTED APPETIZERS

(12 pc. minimum order)

Served on bamboo compostable
platters unless otherwise arranged.

GORGONZOLA BAGETTE
fig compote, marcona almonds

TOMATO BRUSCHETTA
mozzarella, crostini, balsamic, micro basil

**ROASTED GARLIC &
GOAT CHEESE MOUSSE**
crostini, pickled cauliflower,
sweet peppers, roasted garlic

WILD GAME MEATBALL
buffalo, venison, elk, sweet chipotle BBQ
GF

GRILLED BEEF ON FOCACCIA
Snake River Farms beef, caramelized
onion, horseradish crème, focaccia

BEEF TERIYAKI
house made teriyaki, green onions,
sweet chili glaze

WAGYU BEEF BITES
huckleberry bacon jam

SEARED PORK BELLY
quince jam, crostini

MARYLAND CRAB CAKES
sriracha aioli, avocado, GF

TUNA TARTARE
sesame rice cracker,
ginger wasabi aioli, tobiko, GF

COLD SMOKED SALMON
crispy potato, dill creme fresh,
pickled red onion

BBQ SHRIMP
pimento & cheese, grits

CHICKEN PARMESAN SKEWERS
house marinara

**CRISPY CHICKEN &
BUTTERMILK BISCUITS**
sriracha aioli

ROASTED CHICKEN SALAD
walnuts, grapes, crostini, GF

CRISPY DUCK SPRING ROLL
wonton, confit duck, black beans,
lime crema, GF



TRAY PASSED APPETIZERS

CHARDONNAY POACHED PEAR
burrata cheese, pomegranate,
balsamic, micro marigold greens
GF

CRISPY PORK BELLY TOSTADA
chipotle crème

WAGYU BEEF BITES
huckleberry compote

RED HOT TOFU BITES
macadamia nut "cream"

SEARED LOCAL TROUT
crostini, dill cream, radish

ROASTED RED BEETS
endive, pistachio, citrus

**SHRIMP AND
LOCAL CHEDDAR GRITS**

CHARTUCERIE BITES
pepporcini aioli, cheddar

LOCAL BRIE
house made jam, cracker



PRIVATE CHEF / ATTENDED DINNERS

(Subject to availability and minimum food and beverage purchase.)

TIER ONE

Choice of 1 appetizer
1 salad
2 entrées
1 starch
1 vegetable

TIER TWO

Choice of 3 appetizers
1 salad
3 entrées
1 starch
1 vegetable
1 dessert

TIER THREE

Choice of 3 appetizers
Choice of soup or salad
3 premium entrées
2 starch
2 vegetable
2 desserts



PRICING AND GUIDELINES

DROP OFF

- Riverhorse staff will drop off food and platters to event site
- Drop off hours: 8:00 a.m. – 3:00 p.m.
- Must allow 72 hours for preparation and staffing
- 23% administration fee
- Delivery fee \$45 within Park City limits

CATERED EVENTS

- 23% administration fee

RENTALS

China/flatware, \$5 per person

Chargers, \$3 per person

Wine glasses, \$3 per person

Rocks glasses, \$3 per person

Champagne glasses, \$3 per person

Water glasses, \$3 per person

Disposable plates and plastic ware, \$3 per person

STAFFING AND OTHER FEES

Chef, \$275 (\$50/hour after 6 hours')

Server, \$250 (\$50/hour after 6 hours')

Bartender, \$275 (\$50/hour after 6 hours')

*6 hour event time begins when staff arrives at the site.

Staff arrives 1.5 hours before event start time.

Additional gratuity for service staff is greatly appreciated.

Presentation will be determined at chef's discretion.



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riverhorsecatering.com

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