

CATERING

Menu

EDISON ▸ HOUSE





Breakfast

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

- Anthony Bourdain



Breakfast Buffets

Designed for groups of 12 or more, our Full Breakfast Catering offers a complete morning experience. Smaller gatherings may enjoy our Continental Breakfast only. Up to two enhancements may be added. No substitutions. Priced per person.

Kings Peak Continental Breakfast Veg

Sliced Seasonal Fruit, Greek Yogurt & Bunnery Natural Granola.
Muffins, Croissants, Assorted Stoneground Bagels.
Cream Cheese, Preserves, Honey, and Butter.
Fresh Orange Juice and Grapefruit Juice.
Local Douglas Regular & Decaffeinated Coffee
Milk, Cream, and Almond Milk.

The Spiral Jetty

Sliced Seasonal Fruit
Sourdough & Wheat Toast, Preserves, Honey & Butter
Fresh Orange Juice and Grapefruit Juice
Local Douglas Coffee Regular & Decaffeinated Coffee
Milk, Cream, and Almond Milk
Scrambled Eggs with Chive Veg, GF
Peppered Bacon GF
Egg White Frittata Veg, GF
Skillet Potatoes Succotash Veg, GF, CBV

The Pfiefferhorn Breakfast Veg

Sliced Seasonal Fruit & Berries
Muffins, Croissants, & Assorted Breakfast Pastries
Greek yogurt & Bunnery Granola
Fresh Orange Juice and Grapefruit Juice
Local Douglas Coffee Regular & Decaffeinated Coffee
Milk, Cream, and Almond Milk
Waffles with Maple Syrup & Butter Veg
Brioche French Toast with Berries, Whipped Cream,
& Maple Syrup Veg
Ham & Cheddar Quiche Veg
Peppered Bacon GF
Apple Chicken Sausage

The Mount Olympus Breakfast Veg

Sliced Seasonal Fruit
Muffins, Croissants, Assorted Bagels,
Cream Cheese, Preserves, Honey, and Butter
Fresh Orange Juice and Grapefruit Juice
Local Douglas Coffee Regular & Decaffeinated Coffee
Milk, Cream, and Almond Milk
Smoked Salmon GF
Capers, Tomato, Red Onion, Chive
Farm Vegetable Burrito Veg
Seasonal Squash, Bell Peppers, Cheddar,
Eggs, Avocado, Sour Cream...add Chorizo
Breakfast Croissant Sandwich
Cage Free Eggs, Cheddar, Bacon, Chipotle Aioli
Skillet Potatoes Succotash Veg, GF,
Bell Pepper, Onion, Garlic



Enhancements

Add up to two enhancements to your buffet. No substitutions are permitted. Pricing per person.

Yogurt & Granola Veg
Seasonal Berries

Hard Boiled Eggs Veg,GF

Avocado Toast Veg
Cherry Tomato, Balsamic Reduction,
Everything Seasoning

Smoked Salmon GF
Capers, Onion, Tomato, Cream Cheese,
Chive

Brioche French Toast Veg
Berries, Whipped Cream, Maple Syrup

Waffles Veg
Maple Syrup, Butter

Old Fashioned Oatmeal Veg, GF
Seasonal Fruit, Dried Raisins, Almonds

Scrambled Eggs and Chive Veg, GF

Peppered Bacon GF

Apple Chicken Sausage GF

Skillet Potatoes Succotash V,GF
Bell Pepper, Onions, Garlic

Sweet Potato Hash V,GF
Onion, Garlic, Parsley

Breakfast Croissant Sandwich
Cage Free Eggs, Chipotle Aioli, Cheddar, Bacon

Farm Vegetable Burrito Veg
Egg, Cheddar, Spinach, Squash Avocado, Chipotle Aioli

add chorizo

Egg White Frittata Veg, GF
Onion, Arugula, Mushroom, Cherry Tomato



Lunch

Ask not what you can do for
your country. Ask what's for
lunch.

- Orson Welles



Bluebird Lunch Buffets

For groups of 20 or more, we offer three lunch buffet options, each including two hours of continuous service. Up to two enhancements may be added. No substitutions. Priced per person.



The Pasture

Beets and Fig Salad Veg, GF
Chevre, Almonds, Arugula,
Balsamic Dressing

Local Lettuce Veg, GF
Apple, Squash, Leonora Cheese,
Walnuts, Rosemary Dressing

Tuscan Tomato Soup Veg, GF
Creamy Tomato Soup, Basil

Mushroom Sliders V
Tamari Eggplant, Tomato,
Arugula, Crispy Onions

**Your choice of cookies, brownies,
or
lemon tarts**

The Après

Choose Two Salads:

Antipasti GF
Artichokes, Olives, Sweet Drop
Peppers, Salami, Gruyere Cheese

Pasta Salad Veg
Arugula, Lemon, Capers, Sundried
Tomato, Mozzarella

Garden Salad Veg, GF
Local Lettuce, Cucumber, Radish,
Peppadew Pepper, Blue Cheese,
Herbed Dressing

Choose One Entrée:

Braised Short Rib GF
Cheesy Grits, Local Mushroom

Grilled Chicken GF
Chipotle Maple Carrots

Also Includes:

Country Biscuits Veg

**Your choice of cookies,
brownies, or lemon tarts**

The Sandwich Shop

Choose Two Sandwiches:

Edison BLTA
Sourdough, Bacon, Crisp Lettuce,
Tomato, Avocado, Onion Dijon Aioli

Cubano
Ciabatta Bun, Braised Pork, Swiss
Cheese, Pickles, Mustard

Turkey Wrap
Spinach Tortilla, Cheddar Cheese
Tomato, Arugula, Pepperoncini, Oil,
Vinegar, Oregano

Also Includes:

Tuscan Tomato Soup V, GF

Classic Caesar Veg
Parmesan, White Anchovy,
House Crouton

Crinkle Kettle Chips

**Your choice of cookies,
brownies, or
lemon tarts**

Bluebird Lunch Enhancements

Add up to two enhancements to your lunch buffet. No substitutions are permitted. Pricing per person.

SOUP/SALAD

Classic Minestrone Soup V, GF

Onions, Carrots, Potato, Cabbage, Tomato, Chickpeas, Green Beans, White Beans

Tuscan Tomato Soup V, GF

Creamy Tomato Soup with Basil

Beets & Fig Salad Veg, GF

Chevre, Almonds, Arugula, Balsamic Dressing

Garden Salad Veg, GF

Local Lettuce, Cucumber, Radish, Peppadew Pepper, Blue Cheese, Herbed Dressing

Local Lettuce Veg, GF

Apple, Squash, Leonora Cheese, Walnuts, Rosemary Dressing

Pasta Salad Veg

Arugula, Lemon, Capers, Sundried Tomato, Mozzarella



HANDHELDS

Mushroom Sliders V

Tamari Eggplant, Tomato, Arugula, Crispy Onions

Edison BLTA

Sourdough, Crisp Lettuce, Tomato, Avocado, Onion Dijon Aioli

Cubano

Ciabatta Bun, Braised Pork, Swiss Cheese, Pickles, Mustard

Turkey Wrap

Spinach Tortilla, Cheddar Cheese, Tomato, Arugula, Pepperoncini, Oil, Vinegar, Oregano

ACCOMPANIMENTS

Priced per person

Assorted Kettle Chips

Seasonal Whole Fruit

Pickled Vegetables

Protein Bars

Cookies & Brownies

A Working Lunch

Enjoy individual entrees curated from our Atrium menu for groups under 20. Note this menu is subject to change seasonally.

SHAREABLES

Edison House Fries

Garlic aioli, caramelized onion aioli, chipotle aioli, ketchup
* Option to make spicy

Korean Beef Skewers

Korean rub, pickled radish, strip steak

Wings (8)

Served with choice from each:
Buffalo or BBQ sauce
Scallion ranch or blue cheese

Charcuterie Board

Seasonal selection of cheeses, meats, pickled veggies, jam, crackers

SANDWICHES

Atrium Burger

Brioche bun, tomato, lettuce, pickle, cheddar, caramelized onion, aioli pepper radish
* Vegetarian option: portabella mushroom

Fried Chicken Sandwich

Brioche bun, hot chili honey, slaw, pickles, dressing

BLT

Bacon, lettuce, tomato, dijon mayo, bread
* Choice of homemade focaccia, wheat bread, or wrap
* Vegetarian option: avocado

SALADS & BOWLS

Add chicken, steak, or salmon

Arugula Salad

Arugula, fennel, sweet drops marcona almonds, avocado, cilantro lime vinaigrette

Chopped Caesar

Little gem, breadcrumbs, pepperoncini, house dressing





Cocktail Hour

Proof that good things come in small bites.

- Ina Garten





Cocktail Hour

Social Bites

Includes one hour of service. All bites will be passed. Choose up to three.

Cold

- Charcuterie Skewer** GF
Finocchiona Salami, Tomato, Olive, Ossau Iraty Cheese
- Tomato Bruschetta** Veg
Basil Pesto, Pecorino Cheese, Balsamic Reduction
- Antipasto Skewer** GF, Veg
Sundried Tomato, Artichoke, Mozzarella Cheese, Olive
- Spicy Tuna Crudo**
Cucumber, Avocado, Sesame Seed Wonton
- Adobo Shrimp Cocktail** GF
Tomato, Cucumber, Cilantro
- Beef Carpaccio**
Mustard Aioli, Caramelized Onion, Micro Arugula, Capers, Baguette

Hot

- Caribbean Risotto Cake** V
Micro Greens, Balsamic Reduction
- Grotte Tartufo Mac & Cheese** Veg
Fried Mac & Cheese, Truffle Aioli
- Shrimp and Grits**
Adobo Grilled Shrimp, Fried Polenta
- Spanish Meatballs** GF
Pork, Beef, Calabrian Chile, Pecorino Basil
- Chicken Satay** GF
Cashew Sauce, Green Onion, Lime, Micro Radish
- Artichoke Beignets**
Chipotle Aioli, Micro Cilantro



A Light Start

All light stations are priced per person. Choose 1-2 stations.

- Crudit **
Seasonal Vegetables, Hummus
Cucumber Mint Yogurt, Flatbread
- Seasonal Fruit And Berries**
Sliced Seasonal Fruit
Honey Yogurt Dipping Sauce
- Chips & Dips**
Tortilla Chips, Potato Chips, Salsa Fresca, Spinach Artichoke
+Guacamole per person
- Wasatch Grazing Board**
Imported & Domestic Cheese
Imported & Domestic Cured Meats
Marinated Olives, Pickles, Preserves, And Assorted Crackers
- The Matinee**
Popcorn, Chocolate Cover Pretzels
Yogurt Covered Raisins, Seasoned Nuts
- Protein Pick Me Up**
Locally Sourced Assorted Protein Bars
Granola Bar, Trail mix
- Cookie Monster**
Three Assorted Cookies
GF Brownie

Settle In

All large stations are priced per person. Choose 1-2 stations.

- Bello Forno Flatbreads**
San Marzano Tomato, Mozzarella, Basil.
Calabrese Salami, Mozzarella Spicy Tomato, Basil.
Eggplant, Tomato, Fennel, Olive, Mozzarella.
- Shredded Pork Sticky Buns**
Braised Pork, Pickled Vegetables, Togarashi, Fresno Aioli
- Taco Stand**
Select Two Tacos: Classic Pork
Carnitas, Carne Asada, Adobo Camarones,
Roasted Seasonal Vegetable (Veg)
Includes Guacamole, Salsa Fresca, Sour Cream, Crafted Tortillas, House-made Tortilla Chips.
- Chilled Seafood Bar**
Poached Shrimp, Freshly Shucked Oysters Crab Claws, Spicy Cocktail Sauce, Mignonette Lime, Tabasco
- Canyonland Tavern**
Truffle Fries With Aioli, Pecorino, And Parsley, Buffalo Wings With Blue Cheese Dressing Wagyu Smash Burger Sliders With American Cheese & Onion Aioli



Dinner

The oldest form of theater is the dinner table.

- Michael J. Fox



Green River Plated Dinner

If you're hosting a cocktail hour beforehand, you may select up to three hors d'oeuvres from our social bites or light stations selections. Substitutions are not available; please notify us of any dietary restrictions or allergies and Chef will be happy to accommodate.

Three Course Dinner – Includes:

- Bread and Butter & Coffee and Tea
- Soup/Salad (choose one for all guests)
- Entrée (choose two for all guests)
- Dessert (choose one for all guests)

Optional Add-On: Amuse-Bouche

A small bite to start the evening

Tuna Tartare

Lemon Dijon, Shallots, Wonton
Chive Crème Fraiche, Caviar

OR

Filet Carpaccio

Sourdough, Demi Mushroom
Fior d'Arancio Cheese

Four Course Dinner – Includes:

- Bread and Butter & Coffee and Tea
- Appetizer (choose one for all guests)
- Soup/Salad (choose one for all guests)
- Entrée (choose two for all guests)
- Dessert (choose one for all guests)

Please Note: We require final entrée selections for each guest no later than 72 hrs before your event (e.g. 20 steak, 15 fish) or a default entree will be selected



Soup/Salad

Carrot Coconut Soup V, GF
Ginger, Turmeric

Potato Leek Bisque Veg, GF
Crème Fraiche, Chive

Local Lettuce Veg, GF
Apple, Seasonal Squash-
Dried Cherry, Leonora
Cheese Rosemary
Vinaigrette

Arugula Salad Veg, GF
Roasted Beets, Goat
Cheese
Marcona Almond, Orange
Vinaigrette

Caesar Salad
Artichoke, Caper,
Parmesan, Crouton

Appetizer

Amberjack Aguachile GF
Radish, Red Onion,
Cilantro

**BBQ Rubbed Chicken
Skewers** GF
Pickled Onion, Cashew,
Fresno

Mushroom Arancini Veg
Local Mushroom, Comte
Cheese Tomato Sauce,
Basil

Crispy Pork Belly GF
Parsnip Puree, Cherry
Gastrique Local
Apples

Entrees

Vegetarian

Gnocchi Veg
Asparagus, Cherry Tomato,
Pecorino

Braised Mushroom Veg, GF
Creamy Polenta, Brussel
Sprout, Crispy Brussel
Leaves

Fish

Local Utah Trout GF
Marinated White Bean,
Haricot Vert Cherry
Tomato, BBQ Tomato puree

Salmon GF
Roasted Seasonal
Vegetables,
Shaved Market Vegetables
Chipotle Eggplant Puree

Roasted Halibut GF
Leek Veloute, Grilled Fennel
Charred Broccolini Tips

Meat & Poultry

Airline Chicken Breast GF
Local Mushroom, Confit
Fingerling Potato Farmer
Carrot, Chicken Demi

Braised Short Rib GF
Creamy Polenta, Brussel
Sprouts, Apple, Crispy
Brussel Leaves

**Filet Mignon (add-on
available)** GF
Pomme Puree, Broccolini
Local mushroom, Demi-
Glace

Dessert

**Belgian Chocolate Petit
Gateau** Veg
Chocolate Mousse.
Dark Chocolate
Brownie, Fresh Berries,
Berry Coulis

Layered Tiramisu Veg
Coffee-Soaked Lady
Finger, Cream Cheese
Mousse, Chocolate
Sauce, Espresso
Whipped Cream

**Vegan Strawberry
Shortcake**
Vegan Vanilla Cake,
Strawberry Mousse,
Strawberry Jam, Fresh
Strawberries

Dulcey Budino Veg
Valrhona Blonde
Chocolate, Amaretti
Cookie Crumble, Fresh
Fruit

Dinner Buffet

Please select one of the following dinner buffets. Substitutions are not available.



Dutch John Bbq

Choose Two Entrées:

- Roasted Local Utah Trout** GF
Grilled Seasonal Squash and Green Beans
- Sasquatch BBQ Grilled Chicken** GF
Dry rub, Sasquatch BBQ Seasoning
- BBQ Braised Shredded Pork** GF
Local Hollow Tree Honey BBQ Sauce

Also Includes:

- Local Vegetarian Chili** GF
Beans, Peppers, Cheddar, Green Onion
- Local Lettuce** Veg, GF
Apple, Seasonal Squash, Leonora Cheese, Rosemary Vinaigrette
- Poblano Potato Salad** Veg, GF
Yukon Potato, Dill, Pickle Relish, Chipotle Aioli, Celery
- Beehive Cheddar Cornbread**

Little Bighorn

Choose Two Entrées:

- Vegetarian Bolognese**
Ziti, Carrots, Tomato, Parmesan
- Lamb Osso Buco Ragu** GF
Tomato, Onion
- Chicken Cacciatore**
Tomato, Mushroom, Olives

Also Includes:

- Artisan Bread with Butter
- Caesar Salad**
Chopped Romaine, Crouton, Parmesan, Caesar Dressing
- Tomato Mozzarella Salad** Veg, GF
Artichoke, Basil, Balsamic
- Caputo's Cheddar Polenta** Veg, GF
Mushroom, Pearl Onion, Basil Pesto
- Sauteed Vegetables** V, GF
Bell Peppers, Onions, Tomato

The Powell

Choose Two Entrées:

- Braised Short Rib** GF
Au Jus, Mushrooms
- Roasted Airline Chicken Breast** GF
Herbs, Lemon Marinade
- Seared Salmon** GF
Green Bean, Pearl Onion, Beurre Blanc

Also Includes:

- House Made Focaccia with Butter
- Broccolini & Arugula Salad** V, GF
Artichoke, Sundried Tomato, Capers, Creamy Herbed Dressing
- Grilled Asparagus & Heirloom Carrot** V, GF
- Wild Rice Pilaf** Veg
Onion, Garlic, Parsley
- Choose One:**
 - Roasted Herbed Fingerling Potatoes** Veg, GF
 - Buttery Mash Potato** Veg, GF

Ending on a Sweet Note

Chef's selection of seasonal sweets and hot beverages to finish the evening on a high note. Choose up to three dessert options. Pricing per person and separate from dinner buffet offerings.

Stationed Desserts

Lemon Cheesecake

Verrine Cup Veg

Cookie Crumble, Guava
Puree, Pistachio

Assorted Petit Tarts* Veg

Lemon, Red Fruits,
Chocolate, Caramel
Macchiato, Pistachio

Triple Chocolate Verrine

Cup Veg, GF

Layers of Chocolate,
Almonds, White Chocolate
Mousse

Assorted Bonbons* GF, Veg

Seasonal Selection

Assorted Truffles* GF

Chocolate, Hazelnut,
Raspberry, Lemon,
Champagne

Raspberry Cheesecake Veg

Graham Cracker, Raspberry

Assorted Macarons* GF, Veg

Chocolate, Caramel,
Coconut, Lime, Cherry,
Passionfruit

**Each of these items can be offered
passed as well as stationed.*



After Dinner Beverage Stations

Priced by the Gallon. Serves approximately 10-14 guest.

Regular & Decaf Coffee

Iced Tea or Hot Tea

Hot Cider

Hot Chocolate



Beverage

Too much of anything is bad, but too much good whiskey is barely enough.

- Mark Twain



Beverage Packages

Please select one of our curated beverage packages designed to fit the tone of your event, each featuring a selection of wine, beer, and spirits. All alcoholic packages are priced per drink on consumption. All non-alcoholic beverage stations will be priced by the gallon.

Deluxe

Spirits

Well It's Vodka
Dented Brick Gin
Jose Cuervo Tradicional Cristalino Tequila
Cruzan Light Rum
Dewars White Label
Jim Beam Bourbon

Red Wine

Canoe Ridge Cabernet
Mon Frère Pinot Noir

White Wine

J. Lohr Sauvignon Blanc
Subsoil Chardonnay

Your choice of 2 prepared cocktails

Plus our house selection of beers

House Beer Selection

High Point Beer

Included in all alcohol packages; choices may vary seasonally.

Pacifico
Michelob Ultra
Stella Artois
Cutthroat Pale Ale
Clausthaler N/A
TF Ferda IPA
TF 210 IPA
Epic Chasing Ghost IPA
Saltfire Dirty Chai Stout

Premium

Spirits

22 Salute Vodka
Bombay Gin
Casamigos Blanco
Plantation 3 Star Rum
Monkey Shoulder Scotch
St Remy VSOP Brandy
Jack Daniels Tennessee Whiskey

Red Wine

Cline Cashmere Red Blend
Canoe Ridge Cabernet
Mon Frère Pinot Noir

White Wine

J. Lohr Sauvignon Blanc
LFranois Montand Sparkling
Subsoil Chardonnay

Your choice of 4 prepared cocktails

Plus our house selection of beers

Prepared Cocktails

Choose your cocktails based on the package you select

Margarita Old
Fashioned
Manhattan Moscow
Mule Aperitivo Spritz
Vesper Martini
French 75
Cosmopolitan House
Mocktail

Ultra Premium

Spirits

Chopin Vodka
Holystone Gin
1800 Silver Tequila
Appleton Estate Rum
Johnnie Walker Scotch
Courvoisier VS Cognac
22 Salute Fig Vanilla Bourbon
4 Roses Yellow Bourbon

Red Wine

Pascual Toso Malbec
Canoe Ridge Cabernet
Mon Frère Pinot Noir
Cline Cashmere Red Blend

White Wine

Zampato Sauv.Blanc
Villa Minelli Prosecco
DOC Subsoil Chardonnay
Lorenza Rose

All prepared cocktails

Plus our house selection of beers

By the Gallon

Regular or Decaf Coffee
Iced Tea or Hot Tea
Orange Juice
Infused Water
Hot Cider
Hot Chocolate
Lemonade

Non-Alcoholic

Canned Soda
Cold Pressed Juices
Red Bull



Please note: Speakeasy events operate under our Atrium bar menu, not our banquets bar menu. Inquire for more details.

Additional Services

Edison House offers a wide range of premium services, rentals, and décor enhancements to elevate your meeting or event beyond the standard experience.

AUDIO VISUAL

GREEN

No charge

- Wireless mics
 - Speakeasy: max 2
 - Ballroom: max 1
- Bluetooth connection
- House music
- Projector + screen
- 70" TV
- Webcam with built in mic
- Flipchart
- Clicker
- Charging blocks
- Whiteboards
- Notepads and pens
- Up lights

YELLOW

Fee applies

- Satellite speakers
- Wired mics with physical mixer
- Conference mic
- DJ Booth
- Mixing rack

RED

Hourly rate applies

- Multiple screens
- Additional mics
- Band play through speakeasy or ballroom in-house system
- Master music control
- Anything outside of EH in-house capabilities

