



LUX Catering & Events

BREAKFAST

EXECUTIVE CONTINENTAL

Assortment of freshly baked pastries, breads, and muffins, served with seasonal sliced fruit, infused water, and orange juice.

LITTLE COTTONWOOD BREAKFAST

Scrambled eggs, bacon (3 pieces per guest), breakfast potatoes, and freshly baked muffins served with salsa, ketchup, hot sauce, infused water, and orange juice.

BIG COTTONWOOD BREAKFAST

Scrambled eggs, bacon (3 pieces per guest), breakfast potatoes, seasonal sliced fruit and an assortment of freshly baked pastries, breads, and muffins. Served with salsa, ketchup, hot sauce, infused water and orange juice.

FRUIT AND YOGURT PARFAIT

Individual fruit and yogurt parfaits with house-made granola, with croissants, whole fruit, and bottled juice.

BREAKFAST BOX

Freshly baked large muffins and butter, fruit cup, individual yogurt, and a granola bar in a convenient box. Served with bottled juice.



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LUNCH

CHICKEN MARSALA

Boneless chicken breasts in a rich mushroom glaze, accompanied by roasted Tuscan potatoes.
Served with caesar salad, artisan rolls and butter, dessert, and infused water.

CHICKEN ENCHILADAS

Creamy sour cream enchiladas, served with southwest salad, Mexican rice, chips and salsa, dessert, and infused water.

CHICKEN FAJITAS

Seared chicken sauteed with peppers and onions. Served with fresh flour tortillas, Mexican rice and beans, chips and salsa, sour cream, crumbled cotija cheese, and shredded lettuce. Includes dessert and infused water.

TACO BUFFET

Shredded chicken or tender ground sirloin with flour tortillas, shredded cheese, tomato, sour cream, pickled jalapeños and carrots, rice and beans, shredded lettuce, chips and salsa, dessert, and infused water.

IDAHO POTATO BAR

Large baked potato with butter, sour cream, grated cheese, green onions, and bacon crumbles.
Served with artisan rolls and butter, green salad, dessert, and infused water.
*Add a bowl of chili

OVEN-ROASTED SALMON

Roasted salmon fillet with a cucumber dill sauce, wild rice pilaf, green salad, artisan rolls and butter, dessert, and infused water.

PULLED PORK SANDWICHES

Make your own pulled pork sandwich! Slow-cooked pork with LeCroissant's house made barbecue sauce and a deli roll. Served with cole slaw, gourmet kettle chips, a pickle spear, dessert, and infused water.



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PULLED PORK SANDWICHES

Make your own pulled pork sandwich! Slow-cooked pork with LeCroissant's house made barbecue sauce and a deli roll. Served with cole slaw, gourmet kettle chips, a pickle spear, dessert, and infused water.

UTAH PIONEER CHILI AND CORNBREAD

White chicken chili, southwest salad, fresh baked cornbread with honey butter, dessert, and infused water.

SALAD BAR

A traditional salad bar with baby greens and crisp spinach, smokey diced ham and tender strips of chicken, tender sweet green peas, sliced cucumbers, hard boiled eggs, black olives and fresh cherry tomatoes. Served with cubed cheddar and Swiss cheeses and our special housemade herbed asiago croutons, artisan rolls, dessert, and infused water.

* Add a bowl of our delicious chicken noodle soup with our housemade pasta

CHILE VERDE

Based on a generations-old family recipe, this features slow simmered chile verde and thick flour tortillas (2 per person). Condiments include shredded cheddar cheese, chips and salsa, and sliced jalapenos. Served with Mexican rice, refried beans, gourmet dessert assortment, and infused water. Choose a tossed green salad with cilantro dressing for the perfect accompaniment.

SALMON LIMONE

Roasted salmon filet with lemon caper white wine sauce. Accompanied by rainbow orzo and chef's choice seasonal vegetables. Served with salad, artisan rolls with butter, dessert, and infused water



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DINNER

MOROCCAN CHICKEN

Frenched chicken breast in a preserved lemon apricot sauce with almond Israeli couscous. Served with a salad of greens with tomatoes, cucumbers, and housemade labneh cheese in a green harissa vinaigrette, buttered chapati, dessert, and infused water.

TUSCAN CHICKEN

Herbed Frenched chicken breast with an olive, caper, grape tomato, and artichoke heart confit, with roasted Tuscan-style red potatoes, and chef's choice seasonal vegetables, choice of green salad, artisan rolls with butter, dessert, and infused water.

HERBED PORK LOIN NORMAND

A delicious pork loin sliced and served with a creamy caramel apple balsamic sauce, potatoes dauphinoise, chef's choice seasonal vegetables, artisan rolls with butter, lemon asparagus salad, dessert, and infused water.

CHICKEN SUPREME

Frenched chicken breast stuffed with wild mushroom blend and cream herbed cheese with a creamy red wine mushroom sauce and tender baby carrots, your choice of green salad, artisan rolls with butter, dessert, and infused water.

BONELESS SHORT RIB

Slowly braised in a red wine sauce, served with a mascarpone polenta, baby French green tipped carrots, artisan rolls with butter, salad, dessert, and infused water.

CHICKEN PICCATA

Tender Frenched chicken breast in a seasoned Panko crust with sundried tomato butter sauce and roasted fingerling potatoes. Served with Mizuna salad, artisan rolls with butter, dessert, and infused water.



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DELI BOXES

Includes sandwich, gourmet kettle chips, dill pickle spear, condiments and a freshly made cookie.

- Black Forest Ham** (Provolone, lettuce, and tomato)
- Oven Roasted Turkey Breast** (Provolone, lettuce, and tomato)
- Roast Beef** (Provolone, lettuce, and tomato)
- Garden Wrap** (with herbed cream cheese spread, sliced seasonal veggies, and provolone cheese)

DELI SALADS

Includes baguette with butter, and a gourmet dessert (add chicken to any salad).

- Caesar Salad** (Fresh romaine lettuce, shaved parmesan cheese, and seasoned croutons, served with a creamy Caesar dressing)
- Spinach Mandarin** (Baby spinach, delicate greens, cucumbers, and seasonal berries, served with our own raspberry poppy seed vinaigrette)
- Greek Salad** (Baby spinach, penne pasta, feta, greek olives, red onions, and tomato, served with red wine vinaigrette)
- House Salad** (Baby greens, hardboiled egg, bacon, grape, tomato, and red onion with a black peppercorn asiago dressing)