



RAY'S CATERING

WELCOME TO RAY'S CATERING! AT RAY'S, WE STRIVE TO MAKE A MEMORABLE CATERING EXPERIENCE WITH OUR PASSION DRIVEN HOMESTYLE GOODNESS. OUR CULINARY TEAM HERE AT RAY'S, USES HIGH QUALITY INGREDIENTS AND LOCAL FAVORITES WHEN POSSIBLE! NO EVENT IS TOO SMALL OR TOO BIG FOR OUR TEAM. OUR CATERING TEAM IS TRAINED TO MEET ALL OF YOUR NEEDS. WE CATER EVENTS SUCH AS, BIRTHDAY'S, WEDDINGS, CHURCH SOCIAL EVENTS, GRADUATION PARTIES, AND FAMILY REUNIONS.~MINIMUM OF 25 PEOPLE~ (IF NOT ENOUGH PEOPLE ADD \$3 PER PERSON) HOURS AVAILABLE: 8AM-7PM MONDAY-SUNDAY (SUBJECT TO AVAILABILITY) *GLUTEN FREE, DAIRY FREE, VEGETARIAN AND VEGAN OPTIONS ARE AVAILABLE UPON REQUEST

RAYS BREAKFAST BUFFET - \$15/PERSON

SCRAMBLED EGGS
BACON, SAUSAGE & HAM
OATMEAL WITH TOPPINGS
BREAKFAST POTATOES
BREAKFAST CEREAL
BREAKFAST BREADS & PASTRIES
COFFEE, MILK & JUICE

CINNAMON FRENCH TOAST - \$16/PERSON

CINNAMON FRENCH TOAST STICKS
Served with Butter, Maple Syrup, and Whipped Cream
SCRAMBLED EGGS
BREAKFAST SAUSAGE
YOGURT
COFFEE, JUICE & WATER

BREAKFAST TACOS - \$16/PERSON

BREAKFAST TACO BAR
Flour Tortillas, Scrambled Eggs, Potatoes, Bacon, Cheese, Salsa, Sour Cream, Peppers & Onions
FRESH FRUIT
ORANGE JUICE & WATER

BURGER AND HOT DOG BAR - \$20/PERSON

1/4 POUND BEEF OR VEGGIE PATTY
ALL BEEF HOT DOG
TOPPINGS
Lettuce, Red Onion, Tomato, Pickle, Cheese, Relish, Mayo, Ketchup, Mustard
POTATO SALAD
CHIPS
WATERMELON
COOKIES
LEMONADE & WATER

STREET TACO BAR - \$23/PERSON

CORN OR FLOUR TORTILLAS
MARINATED SKIRT STEAK & PULLED PORK
TOPPINGS
Lettuce, Onions, Tomatoes, Salsa, Sour Cream, Cheddar Jack Cheese, Cilantro, Lime Wedges
RICE
BLACK BEANS
TRES LECHES CAKE
LEMONADE & WATER

BOXED LUNCHES - \$17/PERSON

CHOOSE ONE:

HAM OR TURKEY CLUB SANDWICH

SOUTHWEST OR COBB SALAD

CHICKEN CAESAR OR CHICKEN BACON RANCH WRAP

INCLUDED:

Chips, Fruit, Granola Bar, & a Cookie

BOTTLED WATER

PIZZA & SALAD BAR - \$19/PERSON

GARDEN SALAD BAR

CHOOSE 3:

5 CHEESE

Tomato Sauce, Mozzarella Five Cheese Blend

PEPPERONI*

Tomato Sauce, Pepperoni, Mozzarella Five Cheese Blend

SUPREME*

Tomato Sauce, Mozzarella Five Cheese Blend, Crispy Bacon, Pepperoni, Italian Sausage, Peppers, Red Onions, Black Olives

CHICKEN BACON RANCH*

Ranch Dressing Base, Roasted Chicken, Bacon Bits, Mozzarella Five Cheese Blend

MEAT LOVER*

Tomato Sauce, Pepperoni, Sausage, Bacon, Ham, and Mozzarella Cheese

MARGHERITA

Tomato Sauce, Fresh Tomatoes, Pesto, and Fresh Mozzarella

CHEFS DESSERT

PASTA BAR - \$23/PERSON

CAESAR SALAD

GARLIC BREADSTICKS

MIXED VEGGIES

SAUCE

Marinara & Alfredo

PENNE PASTA

GRILLED CHICKEN

MEATBALLS

TIRAMISU

SOUP, SALAD & BREADSTICKS - \$18/PERSON

ROMAINE & SPRING MIX SALAD

GARLIC BREADSTICKS

TOMATO BASIL BISQUE & CHICKEN NOODLE SOUP

TOPPINGS

Bacon Bits, Shredded Cheese, Cucumbers, Cherry Tomato, Red Onions, Black Olives, Artichoke Hearts, Croutons, Ranch, Blue Cheese, Honey Mustard, Balsamic Vinaigrette

HOT SANDWICH BAR - \$17/PERSON

GARDEN SALAD

MEATBALLS

PULLED PORK

TOPPINGS

BBQ Sauce, Parmesan, Sliced Cheese

CHIPS

COOKIES

COLD CUT BAR - \$16/PERSON

WHEAT, MULTI GRAIN & WHITE BREAD

TURKEY, HAM & ROAST BEEF

CHEDDAR & PEPPER JACK CHEESE

LETTUCE, TOMATO, ONIONS, PICKLES,

MIXED FRUIT

CHIPS

COOKIES

COWBOY BBQ BUFFET - \$32/PERSON

CORNBREAD & BUTTER

BAKED BEANS

BUTTERED CORN

MASHED POTATOES

BBQ PULLED PORK

TEXAS STYLE SMOKED BRISKET

SAUCE

Kansas City, BlueQ, Carolina Gold, Spicy BBQ

PEACH CRISP WITH HOMEMADE WHIPPED CREAM

CHICKEN AND PORK - \$30/PERSON

HOUSE SALAD

DINNER ROLLS

MIXED VEGGIES

HERB ROASTED POTATOES

SMOKED CHICKEN QUARTERS WITH HOUSE SAUCE

SEARED PORK CHOPS WITH DIJON CREAM

CORDON BLUE AND TROUT - \$35/PERSON

HOUSE SALAD

DINNER ROLLS

MIXED VEGGIES

GARLIC MASHED POTATOES

CHICKEN CORDON BLEU WITH SUPREME SAUCE

DIL ROASTED TROUT WITH LEMON CAPER SAUCE

MINI CHEESECAKE VARIETY

PRIME DINNER - \$44/PERSON

MINI CRAB CAKES WITH HOUSE REMOULADE

HOUSE SALAD

TOASTED BAGUETTES WITH BUTTER

BALSAMIC ROASTED ASPARAGUS

BOURSIN AND HERB MASHED POTATOES

SMOKED PRIME RIB

Served with Horseradish Cream and Au Jus

ASSORTED DESSERT BAR WITH MINI CHEESECAKES

TERIYAKI CHICKEN - \$18/PERSON

HOUSE SALAD

SPRING ROLLS

STIR FRY VEGETABLES

FRIED RICE

GRILLED TERIYAKI CHICKEN

Teriyaki, Sweet & Sour or Soy Sauce

COOKIES

LEMONADE & ICE WATER

BEER

SERVED PER CAN

COORS LIGHT	... \$6
BUDWEISER	... \$6
BUD LIGHT	... \$6
CORONA EXTRA	... \$6
WHITE CLAW Black Cherry or Mango	... \$6
UINTA CUTTHROAT	... \$8
UINTA LIME PILSNER	... \$8
UINTA BABA BLACK LAGER	... \$8
UINTA TRADER IPA	... \$8
WASATCH POLYGAMY PORTER	... \$8
WASATCH HEFEWIZER Blueberry or Apricot	... \$8
WASATCH EVOLUTION AMBER ALE	... \$8
WASATCH GHOST RIDER IPA	... \$8

WINE - DARK HORSE

SERVED PER GLASS

CHARDONNAY	... \$8
PINO GRIGIO	... \$8
ROSE	... \$8
SAUVIGNON BLANC	... \$8
CABERNET	... \$8

MERLOT

... \$8

WINE - CASTLE CREEK

SERVED PER GLASS

PICTOGRAPH	... \$11
CHARDONNAY	... \$11
MONUMENT RED	... \$11
OUTLAW RED	... \$11
MERLOT	... \$11

LIQUOR - WELL DRINKS

SMIRNOFF VODKA	... \$10
CAPTAIN MORGAN	... \$10
BEEFEATER GIN	... \$10
SAUZA GOLD TEQUILA	... \$10
JACK DANIELS	... \$10

LIQUOR - TOP SHELF

TITOS VODKA	... \$15
KIRK AND SWEENEY RUM	... \$15
TANQUERAY GIN	... \$15
EL JIMADOR TEQUILA	... \$15
JAMESON WHISKEY	... \$15
MAKERS MARK	... \$15

LIQUOR - LOCALS CHOICE

FIVE WIVES VODKA	... \$15
SUGAR HOUSE SILVER RUM	... \$15
BEEHIVE JACK RABBIT GIN	... \$15
SUGAR HOUSE MALT WHISKEY	... \$15
HIGH WEST AMERICAN PRAIRIE BOURBON	... \$15

ADD ON ITEMS

HOT CHOCOLATE BAR ... \$10

Marshmallows, Variety of Flavor Syrups, Creamers, Whipped Cream, Peppermint, Chocolate Drizzle

SNACK BAR ... \$10

Variety of snacks and drinks perfect for meetings or casual gatherings.

FRUIT DISPLAY ... \$10

Spread of fresh fruit conveniently cubed. Pineapple, grapes, honeydew, cantelope, strawberries, etc.

COFFEE, TEA & PASTRY BAR ... \$12

Organic, Dark Roast Coffee with Sweeteners and Creamers, Variety of teas and pastry spread

DESSERT GRAZING TABLE ... \$15

Doughnuts, Cookies, Mini Cheesecakes, and Local House-Made Sweet Treats

VEGGIE PLATTER ... \$10

Carrots, Celery, Cherry Tomatoes, Cucumbers, Seasonal Vegetables Served with Ranch and Hummus.

CHARCUTERIE BOARD ... \$15

Grazing board complete with meats, cheeses, fruits, nuts and other charcuterie classics.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Consult your physician or public health official for further information. All of our food is prepared in an open environment where food allergens may be present, including but not limited to peanuts, tree nuts, eggs, soy, wheat, milk, fish, and shellfish. Please advise your server if you or someone in your party has a food allergy or sensitivity