

---

---

# porch

CATERING

11274 Kestrel Rise Rd, Ste G, Daybreak

801.679.1066

[www.porchutah.com](http://www.porchutah.com)

[jen@porchutah.com](mailto:jen@porchutah.com)

---

---

CUSTOM MENUS HAPPILY CREATED

---

---

# Elegant

## The Jessica--\$10 per person

Charcuterie & House Pickles, house mustards, crostini  
 Artisan Cheese & Fruit, local cherry compote, crackers (GF crackers available)  
 Seasonal Hummus, crudité

## The Noemi--\$18 per person

Charcuterie & House Pickles, house mustard, crostini  
 Artisan Cheese & Fruit, local cherry compote, crackers (GF crackers available)  
 Seasonal Hummus, crudité  
 Shaved London Broil Bruschetta, mustard marinade, herbed cream cheese, chili oil  
 Ahi Tartare, cucumber cup, ginger gastrique, crispy shallots

## The Michelle--\$25 per person

Charcuterie & House Pickles, house mustard, crostini  
 Artisan Cheese & Fruit, local cherry compote, crackers (GF crackers available)  
 Seasonal Hummus, crudité  
 Endive Cup, chevre, tomato jam, pistachio vinaigrette  
 Shrimp & Grits  
 Porch Meatloaf Balls, tomato balsamic glaze

## The Meryl--\$30 per person

Charcuterie & House Pickles, house mustard, crostini  
 Artisan Cheese & Fruit, local cherry compote, crackers (GF crackers available)  
 Seasonal Hummus, crudité  
 Endive Cup, chevre, tomato jam, pistachio vinaigrette  
 Ahi "Nachos," fried wonton, cucumber pico, BBQ, wasabi vinaigrette  
 Shaved London Broil Bruschetta, mustard marinade, herbed cream cheese, chili oil

## The Jacque--\$45 per person

Oysters on the Half Shell, seasonal mignonette  
 Charcuterie & House Pickles, house mustard, crostini  
 Artisan Cheese & Fruit, local cherry compote, crackers (GF crackers available)  
 Seasonal Hummus, crudité  
 Endive Cup, chevre, tomato jam, pistachio vinaigrette  
 "Lobstah" Toast, yuzu tobiko  
 Chef's Creation Soup Sips  
 Shrimp & Grits  
 Ahi Tartare, cucumber cup, ginger gastrique, crispy shallots  
 Braised Short Rib and Onion Skewer, red wine demiglace

*\*Elegant packages are quoted as hors d'oeuvres style (either passed or platter).  
 Plated meals are also available.*

*\*For a fun and unique experience, please inquire about our  
 food and wine pairing dinners or events.*



# Casual

## Simple Comfort--\$12 per person

Herb-Roasted Chicken  
 Buttermilk Whipped Potatoes  
 Charred Green Beans, carrot lemon vinaigrette  
 Rolls, butter (sub cornbread +.50 pp)

## Classic Spread--\$25 per person

Herb-Roasted Chicken  
 Porch Meatloaf, tomato balsamic glaze  
 Buttermilk Whipped Potatoes  
 Porch Mac & Cheese  
 Charred Green Beans, carrot lemon vinaigrette  
 Green Salad  
 Rolls, butter (sub cornbread +.50 pp)

## Traditional BBQ--\$12 per person

Southern BBQ Pork Shoulder  
 Watermelon Slaw  
 Baked Black-eyed Peas (sub Porch Mac & Cheese +\$1 pp)

## Big BBQ--\$28 per person

Porch Signature Baby Back Ribs  
 Herb Smoked Roasted Chicken  
 Porch Mac & Cheese  
 Watermelon Slaw  
 Charred Green Beans, carrot lemon vinaigrette  
 Cornbread, butter

## Slider Bar-- from \$13 per person

Fun burger and other whimsical mini sandwich selections.

## Taco Bar--from -\$12 per person

Go standard or let us create for you!

## Pasta Bar-- from \$12 per person

The sky is the limit. From simple red and white sauce bar  
 to Truffle Risotto and House Made Lobster Ravioli

*\*Casual packages are quoted as buffet-style.*

*Plated meals are also available.*

# Ala Carte

## Hors d'oeuvres

Charcuterie & House Pickles, mustards, crostini	5
Artisan Cheese & Fruit, local cherry compote, crackers	5
Seasonal Hummus, crudité	2
Endive, chevre, tomato jam, pistachio vinaigrette	2.5
"Lobstah" Toast, yuzu tobiko	7.5
Ahi "Nachos," wonton, cucumber, chipotle BBQ, wasabi vinaigrette	5
Ahi Tartare, cucumber cup, ginger gastrique, crispy shallots	5
Oysters on the Half Shell	3.5 each
Chef's Creation Soup Sips	1-3
Shrimp & Grits	6
Braised Short Rib and Onion Skewer, red wine demiglace	7
London Broil Bruschetta, mustard, herbed cream cheese	3 each
Seasonal or Custom Bruschetta	3 each
Seasonal Hot Vegetarian Features	3-4
Custom Sliders	3 each
Chilled Shrimp, house cocktail & remoulade	6

## Buffet (meat prices based on 4 oz. portions)

Shrimp & Grits	7
Roasted Utah Trout, Chef's accoutrements	7
Herb-Roasted Chicken	6
Porch meatloaf, tomato balsamic glaze	8
Grilled Pork Tenderloin, Chef's accoutrements	10
Braised Short Rib, red wine demiglace	16
Filet Mignon (situational availability)	22
Buttermilk Whipped Potatoes	2.5
Porch Mac & Cheese	3.5
Oysters on the Half Shell	3.5 each
Chef's Seasonal Vegetables	2.5-4
Salads and Slaws	2-5
Chef's Soup (custom)	2-5

*\*We love to create. Lamb, duck, other presentations of  
 similar items? Customization is our specialty.*