



Plated Luncheon Menus

Pricing per entrée includes Starbucks Coffee & Tazo Tea

Prices per entrée ranges from \$23 - \$38 per entrée

Starter Course Selections

Saltys Artisan Caesar Salad

*Romaine, Croutons, Parmesan Crisp
Traditional Caesar Dressing*

Summer Greens Salad

*Raspberry Walnut Vinaigrette, Fresh Mint
Raspberries & Pistachios
(Available in spring & summer)*

Saltys World Famous Seafood Chowder

Potato, Clams, Shrimp, Scallops Alder Smoked Bacon

Romaine Salad

*Romaine, Cucumber, Tomato, Crouton
Balsamic Vinaigrette Dressing*

Entrée Course Selections

Choice of up to 3 entrees

For Parties of up to 30, Choice of Day of from Personalized Menus Available

For Parties over 30, Pre counts for each Entrée & Placecards Required for Service

Alder Smoked Salmon

*Grilled Peach & Arugula Salad,
Pomegranate Molasses
Fire Roasted Tomato Couscous
(Available in spring & summer)*

Blackened Salmon

*Dueling Whipped Potatoes
Smoked Jalapeño Butte
Wilted Arugula, & Bacon Garnish*

Simply Grilled Wild Salmon

*Lemon Butter, Micro Greens,
Parmesan & Herb Risotto*

Dungeness Crab Stuffed Salmon

*Sauce Maltese
Fire Roasted Tomato Couscous*

Grilled Mahi Mahi

*Tropical Fruit Pico
Coconut Almond Cilantro Rice*

Lobster Ravioli

*Saffron Crème & Asparagus
Tomato Ratatouille*

Classic Caesar Salad

*Romaine, Croutons, Parmesan Crisp
Topped with Your choice: (one per party)
Grilled Chicken Blackened Salmon Chilled Prawns*

Classic Prawn Scampi

Herbed Risotto, Pea Vines

Pistachio Crusted Halibut

*Brown Butter Orange Buerre Blanc
Purple Mashed Potatoes*

Seafood Louie Salad

*Crab, Shrimp, Egg, Cucumber,
Tomato, Asparagus, Croutons
Louie Dressing*

Vegetarian Napoleon

*Roasted Portobello Mushroom,
Piquilla Peppers, Spinach, Summer
Squash, San Marzano Marinara,
Fennel Salad*

Spinach Ricotta Ravioli

Citrus Crème Asparagus, Parmesan

Draper Valley Chicken Breast

*Caramelized Fennel
Roasted Sweet Corn & Tomato
Chipotle Polenta, Carrots*

Grilled 7 oz Hanger Steak

*Herbed Compound Butter
Garlic Whipped Potatoes,
Crispy Shallots, Brocollini*

Prime Rib Dip Sliders

Aus Jus, House-made Coleslaw

Stuffed Draper Chicken Breast

*Fresh Mozzarella, Sweet Basil
Italian Breadcrumbs
Arrabbiata Sauce
Parmesan Herbed Risotto
Pea Vines*



Buffet Luncheon Menu

Olympic Buffet

\$35 per person

Includes Starbucks Coffee & Tazo Tea

Entrées

Please choose up to Two Entrees

Additional Entrees available at \$9 Per Entrée

Simply Grilled Wild Salmon

Preserved Lemon Butter, Micro Greens

True Cod Saltimbocca

Prosciutto, Sage, House Red Sauce

Draper Valley Chicken Breast

Roasted Sweet Corn & Tomato Caramelized Fennel

Charred Top Sirloin

Herbed Compound Butter, Crispy Shallots

Buffet Sides

Select your Choice 3 of Sides

Additional Sides are Available at \$4 per Side

Artisan Caesar Salad

*Romaine, Garlicky Dressing, Parmesan
Cheese, Croutons*

Summer Green Salads

*Raspberries, Fresh Mint, Pistachios,
Raspberry Walnut Vinaigrette
(Available Spring & Summer)*

Quinoa Salad

*Cucumber, Golden Raisins, Tomato,
Sweet Pepper, Green Onion, Basil and
Red Wine Vinaigrette*

Vegetable Medley

Broccoli, Carrot, Cauliflower

Faro Salad

*Dried Cranberries, Wilted Kale
Shredded Carrots, Honey Crisp Apples,
Pumpkin Seeds, White Balsamic
Vinaigrette*

Chop Salad

*Cucumber, Tomato, Croutons
Choice of Dressing:
Bleu, Balsamic, Ranch Dressing
(one dressing per party)*

Salty's Famous Seafood Chowder

*Clams, Shrimp, Scallops, Alder Smoked
Bacon, Potato*

Romaine Salad

*Romaine, Cucumber, Tomato, Crouton
Balsamic Vinaigrette*

Roasted Fingerling Potatoes

Roasted Rainbow Carrot Medley

*Onions, Sweet Peppers
White & Purple Cauliflower*

Coconut Almond Cilantro Rice

Fruit Tray Display

Steamed & Charred Broccolini

Greek Orzo Pasta Salad

*Cucumber, Kalamata Olives,
Marinated Artichokes, Red Onion,
Spinach, Sheep's Milk Feta,
Lemon Oregano Vinaigrette*