

HERITAGE CATERING

at the Dixie Center



Dixie
Center
St. George

MENUS

October 20, 2009

Heritage Catering

at

The Dixie Center

Breakfast Buffet



Desert Sunrise

Yogurt and Fresh Berries
Fresh Seasonal Fruit Display
Smoked Salmon Display & Accoutrements
Heritage Bakery Baskets/Assorted Spreads
Grilled Breakfast Potatoes
Applewood Smoked Bacon
Spinach and Tomato Egg Casserole or
Scrambled Eggs
Texas French Toast with Maple Syrup
Fresh Brewed Coffee and Assorted Teas
Chilled Breakfast Juices

\$16.95 per person



Sportsman

Cinnamon Oatmeal
Seasonal Sliced Fruit Display
Assorted Cold Cereals and Milk
Heritage Bakery Basket/Assorted Spreads
Apple Chicken Sausage
Potato Lyonnaise -Thinly Sliced Potato
Rounds Fried with Onions
Scrambled Eggs
Blueberry Buttermilk Pancakes with
Maple Syrup
Fresh Brewed Coffee and Assorted Teas
Chilled Breakfast Juices

\$14.95 per person



Benedict Breakfast

Seasonal Sliced Fruit Display
Heritage Bakery Basket with Assorted Spreads
Griddled Hash Browns
Applewood Smoked Bacon
Buttermilk Pancakes with Maple Syrup
Traditional Eggs Benedict
Fresh Brewed Coffee and Assorted Teas
Chilled Breakfast Juices

\$17.95 per person



Breakfast buffets may be scheduled up to one and one half hours for unlimited consumption.

A 20% gratuity and 7.25% sales tax will be added to all catering services.
Prices and service charges are subject to change.

Continental Buffets



Baker's Delight

Assorted Danishes,

Muffins, & Bagels

Assorted Cream Cheese Spreads

Honey Butter

Fresh Brewed Coffee and Assorted Teas

Chilled Breakfast Juices

\$7.95 per person



Donuts, Coffee, & More...

Whole Fresh Fruit Basket

Assorted Donuts

Heritage Bakery Basket

Assorted Spreads

Fresh Brewed Coffee and Assorted Teas

Chilled Breakfast Juices

\$8.95 per person



Bryce Canyon Continental

Seasonal Fresh Fruit Display

Assorted Cold Cereals and Milk

Heritage Bakery Basket with Assorted Spreads

House made Granola and Fresh Mixed Berries

Assorted Donuts

Fresh Brewed Coffee and Assorted Teas

Chilled Breakfast Juices

\$10.95 per person



Early Bird

Whole Fresh Fruit Basket

Assorted Cold Cereals and Milk

Heritage Bakery Basket with Assorted Spreads

Honey Butter

Assorted Bagels & Flavored Cream Cheese

Fresh Brewed Coffee and Assorted Teas

Chilled Breakfast Juices

\$9.95 per person



Continental buffets may be scheduled up to one and one half hours for unlimited consumption.

A 20% gratuity and 7.25% sales tax will be added to all catering services.
Prices and service charges are subject to change.

Plated Breakfast

We are happy to offer a variety of assorted muffins, chilled orange juice, and freshly brewed regular and decaffeinated coffee.

Dixie Sunrise **\$12.95**

Traditional scrambled eggs with griddled hash brown potatoes served with assorted seasonal fruit

Stuffed French Toast **\$12.95**

Blueberry and cream cheese stuffed Texas French toast served with Applewood smoked bacon and maple syrup

Southwest Scramble **\$13.95**

Scrambled eggs with diced red bell peppers and green chilies, melted Monterey Jack cheese, and chorizo served with griddled hash brown potatoes, warm tortilla, and fresh pico de gallo

Red Rock Quiche **\$13.95**

Applewood smoked bacon, sliced mushrooms, diced onion, and cheddar cheese whipped with farm fresh eggs baked in a flakey pie crust and served with seasonal fruit

Rancher's Delight **\$14.95**

Lightly scrambled eggs atop grandma's corn beef hash, buttermilk biscuits & country gravy

Zion Executive **\$15.95**

Lightly poached farm fresh eggs, served with Canadian bacon on top a toasted English muffin topped with house made hollandaise - home fried potatoes & seasonal fresh fruit

Kolob Omelet **\$14.95**

Three egg omelet sautéed onions, tomatoes, and smoked ham served with Applewood smoked bacon and seasonal fresh fruit



Additions

Servings are approximate and should be used only to enhance a previously selected menu.

Egg Casserole \$3.95 per person

Biscuits and Gravy \$3.95 per person

Yogurt Parfaits \$2.95 per person

Seasonal Fruit Display \$3.95 per person

Omelet Station \$4.95 per person

Crepe Station \$3.95 per person

(Supplemental charge of \$75.00 per action station)

A 20% gratuity and 7.25% sales tax will be added to all catering services.

Prices and service charges are subject to change.

Breaks and Meetings



Beverages

Assorted Chilled Juices
\$2.25 each

Assorted Sodas
\$1.75 each

Bottled Gatorade
\$2.25 per person

Selected Bottled Water
\$2.25 - \$3.00 per person

Regular, 2%, or Chocolate Milk
\$1.50 each

Raspberry Lemonade
\$25.00 per gallon

Iced Tea with Lemon
\$21.00 per gallon

Chef's Choice Punch Station
\$22.00 per gallon

Water Station with 75 Plastic Cups
\$40.00 each

Coffee and Tea Station
\$32.00 per gallon



Theme Breaks

Breaks will be limited to one half hour for unlimited consumption.

Jump Start **\$8.95 (plus \$75.00 station set up fee)**

Assorted donuts, coffee, and espresso station

Top of the Morning **\$7.95 per person**

Cinnamon rolls, assorted yogurts, granola bars, bottled water, and chilled juices

Pick Me Up **\$6.95 per person**

Assorted muffins, bottled water, and chilled juices

Stop & Go **\$7.95 per person**

Packaged candy, brownies, ice cream treats, chips, soft drinks, & bottled water

Sweet Treats **\$5.95 per person**

Cookies, individual milks, soft drinks, and bottled water

Ciasta **\$6.95 per person**

Chips & Salsa, guacamole, cinnamon sugar crisps, soft drinks, and bottled water

Fenway **\$6.95 per person**

Salted peanuts, assorted gourmet popcorns, licorice, soft drinks, & bottled water

Farmer's Market **\$7.95 per person**

Seasonal vegetables, roasted garlic cheese dip, soft drinks, and bottled water

20% gratuity and 7.25% sales tax will be added to all catering services.
Prices and service charges are subject to change.

Lunch Buffets

We are happy to offer bread service, water, and fruit punch with all lunch buffets.



Delicatessen

Soup du Jour

*Lettuce, Tomato, Pepperoncini,
Cheddar & Swiss Cheese*

*Bowtie Pasta Salad with Oil
and Vinegar*

*Sliced Turkey, Salami, Roast Beef,
& Smoked Ham*

*Traditional Condiments & Assorted
Breads and Rolls*

Assorted Cookie Tray

\$15.95 per person



Pacific Rim

Miso Soup

*Hearts of Palm Salad
with Cilantro Vinaigrette*

Crunchy Vegetable Spring Rolls

*Soba Noodle Salad with Asian Vegetables
and Spicy Soy Sauce Dressing*

Teriyaki Chicken with Steamed Rice

Sweet and Sour Meatballs

Coconut Tapioca Pudding

\$18.95 per person



Heart of Dixie

*Tossed Green Salad with
Choice of Vinaigrette*

Macaroni Salad

Dutch Oven Potatoes

*Slow Roasted Barbeque Beef Pulled
Brisket*

Country Fried Chicken

Seasonal Vegetables and Rice Pilaf

Jell-O Cake

\$19.95 per person



Taco & Fajita Bar

*Tossed Green Salad with
Choice of Vinaigrette*

Chips and Salsa

Cilantro Lime Rice

Traditional Refried Beans

Seasoned Ground Angus Beef

*Grilled Chicken & Bell Pepper
Fajita Mix*

Fried Cheesecake Bites

\$16.95 per person

Lunch buffets may be scheduled up to one and one half hours for unlimited consumption.

20% gratuity and 7.25% sales tax will be added to all catering services.

Prices and service charges are subject to change.

Lunch Buffets (continued)

We are happy to offer bread service, water, and fruit punch with all buffets.



International

Shrimp Cocktail

*Mixed Green Salad with Select Toppings
and Balsamic Vinaigrette*

Orzo Pasta Salad with Feta Cheese

Sweet & Sour Meatballs

Teriyaki Chicken Over Jasmine Rice

Heritage BBQ Beef Brisket

*Potato Gnocchi in Roasted Garlic
Cream Sauce*

*Southwest Black Bean Griddle Cakes
with Red Bell Pepper Coulis*

Assorted Desserts

\$18.95 per person



Italian

Chicken Cilantro Soup

*Antipasto Generoso... Cured Luncheon
Meats, Olives, Select Cheeses, Vegetables*

*Caprese Salad - Fresh Mozzarella,
Cherry Tomatoes, and Basil*

Traditional Caesar Salad

*Pasta Salad with Fresh Garden
Vegetables*

Chicken Marsala Over Fettuccini

Pesto Crusted Baked Salmon

Rosemary Roasted Red Potatoes

Tiramisu

\$20.95 per person



Roadrunner

Oven Roasted Vegetable Platter

Mixed Green Salad with Select Toppings and Balsamic Vinaigrette

New Potato Salad with Bacon

Grilled Angus Beef Hamburger Patties

Grilled Bratwursts and Sauerkraut

Rolls and Condiments

Potato Chips

Assorted Cookie Tray

\$15.95 per person

Lunch buffets may be scheduled up to one and one half hours for unlimited consumption.

20% gratuity and 7.25% sales tax will be added to all catering services.

Prices and service charges are subject to change.

Plated Lunch

We are happy to offer bread service, house salad, dessert, water & fruit punch with all plated lunches.

Chicken Piccata **\$16.95**

Chicken breast dredged in seasoned flour and pan fried to golden brown. White wine, capers, and parsley finish the sauce. Served over pasta.

Heritage Dutch oven Chicken **\$13.95**

Lean chicken marinated and baked Dutch oven style with oven roasted red potatoes and seasoned vegetables.

Swiss Steak **\$15.95**

Braised lean cubed steak simmered with mushrooms, tomatoes & veal demi - glacé. Served with herbed red potatoes.

Pesto Crusted Salmon **\$17.95**

Cilantro mint pesto crusted 5oz salmon fillet oven baked to golden brown. Served with shiitake butter sauce and orzo pasta.

Turkey Club Wrap **\$15.95**

Oven roasted turkey and honey baked ham wrapped in a flour tortilla with sliced tomatoes, lettuce - bacon with herb mayonnaise.

Cashew Chicken Salad Wrap **\$15.95**

Cubed chicken, toasted cashews, raisins, and Chinese five spices make this delightful chicken salad wrap a unique lunch offering. Served with orzo pasta and garden vegetable salad.

Plated Lunch Salads

We are happy to offer bread service, dessert, water, & fruit punch with all plated salads.

Grilled Chicken Caesar **\$14.95**

Grilled 6oz chicken breast, romaine lettuce, and cherry tomatoes, tossed with a creamy Caesar dressing and topped with croutons and parmesan cheese

Cobb Salad **\$15.95**

Grilled chicken, bacon, tomatoes, avocados, bleu cheese, & poached egg served on a bed of romaine lettuce. Roasted shallot vinaigrette finishes the salad.

Tuna Salad Niçoise **\$17.95**

Mixed greens, steamed green beans, steamed red potatoes, grilled yellowfin tuna, poached egg, and feta cheese tossed with a light lemon and garlic vinaigrette.

Additions

Servings are approximate and should be used only to enhance a previously selected menu.

*Blackened Shrimp and Asparagus Salad **\$3.95 per person***

*Shrimp Cocktail **\$4.00 per person***

*Seasonal Fruit Display **\$3.95 per person***

*Heritage Cobbler and Ice Cream **\$2.95 per person***

*Chocolate Fountain with Assorted Dipping Items **\$4.95 per person (plus \$400.00 rental fee)***

*Pasta Station **\$8.00 per person (plus \$75.00 per action station)***

20% gratuity and 7.25% sales tax will be added to all catering services.

Prices and service charges are subject to change.

Box Lunches

*Box lunches are provided for off premise activities.
Available on premises with full service for an additional \$2.00 per person.*



Traditional

*Ham, Turkey, or Roast Beef Sandwich
Served on a Croissant with Lettuce,
Tomato & Cheese*

Whole Fruit

Chips

Cookie

Bottled Water or Juice

\$13.95 per person



Taste of Tuscany

*Salami, Ham, and Provolone Wrapped in
a Spinach Tortilla with Fresh Tomatoes,
Lettuce & Basil*

Whole Fruit

Pasta Salad

Chocolate Brownie

Bottled Water or Juice

\$14.95 per person



Mediterranean

*Thin Sliced Pastrami, Feta Cheese,
Olives, Artichoke Hearts, and Spinach
Wrapped in a Tomato Tortilla*

Whole Fruit

Potato Salad

Cookie

Bottled Water or Juice

\$14.95 per person



All American

*Turkey Club Wrap - Oven Roasted
Turkey, Ham, Bacon, Provolone,
Wrapped in a Flour Tortilla*

Whole Fruit

Chips

Cookie

Bottled Water or Juice

\$13.95 per person

Additions

Pasta Salad \$1.50 per person

Granola Bar \$1.25 per person

Power Bar \$1.95 per person

Candy Bar \$1.25 per person

20% gratuity and 7.25% sales tax will be added to all catering services.
Prices and service charges are subject to change.

Dinner Buffets

We are happy to offer bread service, water, and fruit punch with all dinner buffets.



All American BBQ

Oven Roasted Vegetable Platter
Tossed Green Salad with Choice of
Vinaigrette
New Potato Salad with Bacon
Drunken Grilled Chicken with
Cilantro Jus
Heritage Signature BBQ Ribs and
Coleslaw
Tender Corn on the Cob
Hot Cobbler & Ice Cream

\$27.95 per person



Surf & Turf

Shrimp Cocktail
Traditional Caesar Salad with Creamy
Caesar Dressing
Roasted Garlic Whipped Potatoes
Assorted Seasonal Steamed Vegetables
with Herb Butter
Blackened Salmon with Jicama and
Watermelon Salsa
Marinated Rib-eye
Apple-Walnut Bread Pudding

\$29.95 per person



Western Buffet

Tossed Green Salad Jalapeno Ranch
Dressing
Dutch Oven Potatoes
Heritage Signature Baked Beans
Choice of BBQ Ribs, Roast Beef, Dutch
Oven Chicken, or BBQ Pork
Hot Cobbler and Ice Cream

\$22.95 per person
for Two Meat Selections

\$25.95 per person
for Three Meat Selections



On the Go

Tossed Green Salad with Choice of
Vinaigrette
Penne Pasta and Garden
Vegetable Salad
Herb Roasted Red Potatoes
Mixed Seasonal Vegetables with
Herb Butter
Choice of BBQ Beef Brisket, Swiss
Steak, or Italian Chicken
Assorted Cookies

\$21.95 per person

Dinner buffets may be scheduled up to one and one half hours for unlimited consumption.

20% gratuity and 7.25% sales tax will be added to all catering services.

Prices and service charges are subject to change.

Dinner Buffets (continued)

We are happy to offer bread service, water, and fruit punch with all dinner buffets.



Carved Prime Rib

Grilled Vegetable Planks
*Mixed Green Salad with Select Toppings
and Balsamic Vinaigrette*
Orzo Pasta Salad with Feta Cheese
Macaroni Soufflé
*Oven Roasted Red Potatoes Served with
Herb Butter*
Slow Roasted Prime Rib with Au jus
Horseradish Sour Cream
Seasonal Steamed Vegetables
Tilapia with Lemon Garlic Caper Sauce
White and Chocolate Sheet Cakes

\$29.95 per person



French Quarter

Crab & Fish Boulettes
*Baby Spinach, Strawberry and Walnut
Salad with Strawberry Vinaigrette*
*Spicy Shrimp Salad with Mango
Dressing*
Jalapeno Cornbread
Vegetable Ratatouille
*Cajun Fried Catfish with Lemon Caper
Aioli*
*Chef Migneault's Signature Shrimp and
Chicken Gumbo*
Red Beans and Rice
Pumpkin Roll

\$28.95 per person

Additions



Servings are approximate and should be used only when adding to a previously selected menu.

Beef Stroganoff Casserole \$6.95 per person

Italian Chicken \$7.95 per person

Roast Pork with dried Fruit Compote \$5.95 per person

Slow Roasted Prime Rib with Au jus and Horseradish Sour Cream \$8.95 per person

Bourbon Glazed Ham with Pineapple Chutney \$7.95 per person

Shrimp Cocktail \$4.00 per person

New England Clam Chowder \$3.95 per person

Lobster and Corn Chowder \$4.95 per person

Jell-O Cake \$1.95 per person

Pumpkin Roll \$2.95 per person

Pasta Station \$7.95 per person

Dessert Station \$5.95 per person

(Supplemental charge of \$75.00 per action station)

Dinner buffets may be scheduled up to one and one half hours for unlimited consumption.

20% gratuity and 7.25% sales tax will be added to all catering services.

Prices and service charges are subject to change.

Plated Dinner

Appetizers



Soup du Jour
\$2.95 per person

Grilled Vegetable Antipasto
\$2.95 per person

Shrimp Cocktail
\$2.95 per person

Sautéed Crab Cake
\$5.95 per person

Chicken and Asparagus Roulade
\$3.95 per person

Vegetable Ragout Timbale
\$2.95 per person

Lobster and Corn Bisque
\$3.95 per person

Potato Gnocchi in Cream Sauce
\$2.95 per person

Beef Carpaccio
\$4.95 per person

Coconut Shrimp
\$3.95 per person



Salads

Please choose one of the following.

Spinach and Sun dried Tomato

Baby spinach, toasted pecans, julienne red onions, & balsamic vinaigrette

Mixed Greens

Fresh mixed greens, garden vegetables, & house made vinaigrette

Shrimp and Artichoke

Artichoke hearts, shrimp, haricot verts, & roasted garlic vinaigrette

Port Poached Pear

Pears poached in port wine, bacon, baby spinach, bleu cheese, pecans, & sherry vinaigrette

Insalata Capresé

Fresh cherry tomatoes, chiffonade basil, buffalo mozzarella, oil & vinegar

Traditional Caesar

Crisp romaine, diced tomatoes, parmesan cheese, & croutons

Soba Noodle

Chilled soba noodles, Asian vegetables, cucumbers, & spicy soy dressing

20% gratuity and 7.25% sales tax will be added to all catering services.
Prices and service charges are subject to change.

Plated Dinner (continued)

We are happy to offer bread service, water, and fruit punch with all plated dinners.

Stuffed Pork Loin

\$23.95

Dried fruit stuffed pork loin served with sweet potato griddle cake & warm sherry vinaigrette.

Roasted Salmon

\$24.95

Oven roasted North Atlantic King Salmon served with wild mushroom orzo pasta & a tarragon cream sauce

Grilled Beef Tenderloin

\$29.95

6oz beef tenderloin grilled to perfection with herb roasted new potatoes & pomegranate demi-glacé.

Almond Crusted Chicken

\$22.95

Almond crusted chicken served with rice pilaf & assorted baby vegetables. A spicy apple and raisin chutney finishes the dish.

Chicken Cordon Bleu

\$21.95

Panko crusted chicken breast stuffed with Swiss cheese and ham oven baked to a golden brown. Oven roasted red potatoes and country gravy finish the dish.

Angus Baseball Cut Sirloin

\$26.95

Locally grown grilled sirloin steak with roasted garlic whipped potatoes & a shiitake butter sauce.

Herb Roasted Chicken

\$23.95

6oz herb roasted chicken breast served with rice pilaf & a sundried tomato - boursin cheese Alfredo.

Slow Roasted Prime Rib

\$29.95

Medium rare slow roasted prime rib with roasted garlic mashed potatoes, au jus, and horseradish sour cream.

Soy Orange Glazed Mahi Mahi

\$32.95

Lightly grilled 6oz mahi mahi fillet glazed with tangy soy orange glaze served on top of rice pilaf & steamed baby carrots.

Honey Glazed Duck Breast

\$29.95

Cured duck breast oven roasted with honey glaze & served with seasonal vegetables.

Marinated Rib-eye

\$27.95

Marinated 11oz grilled rib-eye steak served with roasted herbed red potatoes & wild mushroom espagnole.

Cider Glazed Boneless Pork Roast

\$24.95

Apple cider, juniper berries, and black peppercorn glazed pork loin served with vanilla bean scented sweet potatoes and braised cabbage.

20% gratuity and 7.25% sales tax will be added to all catering services.
Prices and service charges are subject to change.

Plated Dinners (continued)

(please choose one of the following)

Desserts



*Chocolate Cake with Macerated
Strawberries and Chantilly Cream*

*Apple Raisin Bread Pudding
with Caramel Sauce*

*New York Style Cheesecake
with Raspberry Gastique*

Warm Pie with Chantilly Cream

*Carrot Cake with Pineapple Marmalade
and Spiced Cream Cheese Frosting*

Bar Services

Toast Service *price upon request*

Tablesides white glove service for champagne and non alcoholic sparkling beverage.

Domestic Beer *\$3.50 per bottle*

Imported Beer *\$4.00 per bottle*

House Wine *\$5.00 a glass or \$24.00 per bottle*

Bar Set Up *\$210.00 (includes bartender for up to two hours of service)*

*Dewar's Scotch, Bacardi Rum, Captain Morgan's, Smirnoff Vodka, Seagram's VO Blended
Whiskey, Jack Daniel's Bourbon Whiskey, White Wine, Merlot, Chardonnay, Riesling, and
other alcohols and wine available upon request*

Hors d'oeuvres



Hors d'oeuvres are served à la carte. Pricing is based on 50 pieces per request.

Bacon Wrapped Scallop with Chipotle
BBQ Sauce
\$135.00

Sweet and Sour Meatballs
\$90.00

Coconut Shrimp with Mango Salsa
\$135.00

Vegetable Pot stickers
\$85.00

Chicken Satays with Choice of Sauce
\$100.00

Pork Pot sticker with Dipping Sauce
\$95.00

Mini Crab Cakes with Chipotle Sour
Cream
\$150.00

5 Spiced Duck Spring Rolls
\$135.00

Wild Mushroom Risotto Balls
\$100.00

Sautéed Mushrooms
\$60.00

Buffalo Wings
\$90.00

Assorted Mini Quiches
\$90.00

Mini Squash Tartlets
\$90.00

Mini Beef Wellingtons
\$125.00

Mini Chicken Salad Sandwiches
on a Croissant
\$120.00

Chicken and Spinach Roulades with
Sun dried Tomatoes
\$125.00

Shrimp Cocktail
\$135.00

Marinated Vegetables and Fresh
Mozzarella Brochettes
\$100.00

Vegetable Crudité with Roasted Garlic 4
Cheese Dip
\$125.00

Smoked Salmon with Accoutrements
\$150.00

Relish Trays
\$80.00

Fresh Seasonal Fruit Display
\$150.00

Sushi Platters - California Rolls, Spicy
Ahi Tuna, Smoked Salmon, Tandoori Shrimp
Served with Soy Sauce, Pickled Ginger,
and Wasabi
\$200.00

Assorted Cheeses and Crackers
\$150.00

Deviled Eggs
\$80.00

Miso Cured Shrimp with Pickled Daikon
and Cucumber
\$150.00

Desserts

Lemon, Cherry or Apple Squares **\$75.00**

Assorted Petit Fours **\$125.00**

Fresh Fruit Tartlets **\$150.00**

Chocolate Fountain with Assorted Dipping Items **\$3.95** (plus \$400.00 rental fee)

Fresh Baked Cookies **\$75.00**

Hors d'oeuvre parties may be scheduled for up to one and one-half hour.

20% gratuity and 7.25% sales tax will be added to all catering services.

Prices and service charges are subject to change.

Policies

Heritage Catering welcomes you to the Dixie Center

Heritage Catering, the exclusive food service provider for the Dixie Center at St. George is happy to welcome you and we appreciate this opportunity to serve you. Whether your event is large or small, our professional and courteous staff will go the extra mile to make your event simply unforgettable.

Food and Beverage Booking Policies

- While we are happy to serve smaller groups, payment for a 25 person minimum is required.
- Food and beverage service must be scheduled thirty days in advance of the event. At the time the event is scheduled, a non-refundable deposit of 50% of the total estimated charges must be submitted. The balance is due 72 hours prior to the event.
- Menus must be finalized 30 days prior to the event. In the interest of efficient service and presentation, we strongly recommend that you order the same item for everyone for your event. However, if a “split” menu is required, additional service charges will apply. We are happy to provide for special dietary requests, such as vegetarian, if you are able to notify us in advance.
- If your organization is tax-exempt, please provide the tax-exempt certification at the time of scheduling the event.
- Final attendance guarantee is required at the following times:

Groups up to 500 people	5 business days prior to the first event
Groups up to 1,000 attendees	7 business days prior to the first event
Groups of 1,000 or more attendees	9 business days prior to the first event

Split menu selection must be made and final numbers guaranteed at least 10 working days prior to the event.

- Once the final guarantee is received, the count may not be decreased. In the event your attendance is above the guaranteed amount scheduled, we will make every effort to serve everyone. You will be charged for the extra meals served at the following rate.

Up to 5% over the guaranteed amount	Regular Price
Over 5% of the guaranteed number	Subject to a 10% surcharge

Policies (continued)

- **Cancellation Policy:** In the event of a cancellation we will make every effort to work with the group and try to reschedule. However, events cancelling within 48 hours are non-refundable. In the event of a group cancellation occurring 0 to 28 days prior to arrival, liquidated damages in the amount of **fifty Percent** of the “**Total Contract Charges**” listed on contract will be due, plus applicable taxes and service charge. In the event of a group cancellation occurring 31-50 days **twenty five percent; 61-120 days ten percent.** Original attendance estimates may decrease by a maximum of 15% with no obligation of fee assessment. Should the original number of attendees decrease by more than 15%, the variance in food and beverage revenue will be charged to your final bill.
- Heritage Catering retains exclusive rights to provide, control and retail all food and beverage services throughout the Dixie Center; including concessions, novelties and sale of all beverages (alcoholic and non-alcoholic). Food and beverage of any kind may not be brought into the facility without written permission from Heritage Catering and the Dixie Center at St. George.
- In order to maintain food safety and compliance with state law, all unconsumed food and beverages must remain on the Dixie Center property.

Although our first responsibility is to our guests at the Dixie Center, we are available for off-premises catering events as well, assuming there are no conflicts with scheduled events at the Dixie Center. If you are interested in off-premises catering or have any other questions concerning *Heritage Catering*, please give us a call.

Darin Walker, Owner Manager

435-229-3224

435-986-6675

heritagecatering@dixiecenter.com