



DEELICIOUS PARK CITY
6440 N. Business Park Loop Unit Q
Park City, UT 84098
435-731-7911
www.deeliciousparkcity.com

Lunch Platters

Composed Salad Platters \$65

Each platter serves 8 guests as a side or 4 guests as a main course. Add grilled tri-tip or grilled farm chicken for \$32. Minor substitutions for allergies or food preferences will be accommodated within reason.

Classic Salads

- **Artisan Field Greens**
Crumbled Goat Cheese, Shaved Watermelon Radish, Heirloom Cherry Tomatoes, Crisp Cucumber, Creamy Citrus Dressing
- **Citrus Avocado Salad**
Ruby Grapefruit, Cara Cara and Blood Orange, Creamy Avocado, Baby Wild Arugula, Pickled Red Onion, Marcona Almonds, Crumbled Goat Cheese, Citrus Vinaigrette
- **Classic Caesar Salad**
Crisp Romaine, House Made Garlic Herb Focaccia Croutons, Shaved Grana Padano, House Caesar Dressing
- **Tri-Colored Potato Salad**
Red Onion, Celery, Buttermilk, Fresh Dill, Grain Mustard
- **Asian Sesame Salad**
Napa Cabbage, Snap Pea, Red Pepper, Edamame, Sesame Ginger Peanut Dressing
- **Pesto Pasta Salad**
Cavatapi Pasta, Fresh Basil, Pine Nuts, Sundried Tomato, Kalamata Olives

- **Traditional Greek Salad**

Ripe Tomato, Persian Cucumber, Kalamata Olives, Red Onion, Feta, Mint, Dill, Red Wine Vinaigrette

Seasonal Salads

- **Date and Apple Salad**
Romaine Hearts, Honey-Crisp Apple, Toasted Walnuts, Blue Cheese, Chopped Dates, Fig Balsamic Vinaigrette
- **Harvest Quinoa Salad**
Roasted Acorn Squash, Dried Cranberries, Baby Wild Arugula, Toasted Red Quinoa, Crumbled Goat Cheese, Candied Pecans, Cinnamon Pear Vinaigrette
- **Winter Jewel Salad**
Roasted Baby Beets, Blood Orange, Toasted Pistachio, Creamy Feta, Baby Arugula, Citrus Vinaigrette
- **Roasted Root & Pomegranate Salad**
Caramelized Roasted Root Vegetables, Baby Spinach, Pomegranate Arils, Tahini-Maple Vinaigrette



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Gourmet Sandwich or Slider Platters \$14/sandwich; \$6/slider

Your selection of sandwiches cut in half (or 1/3s) and served platter style. Or prepared as 2oz sliders with Stone Ground Bakery brioche slider rolls – number of options available varies by number of guests. 6 guest minimum. Gluten-free bread or wraps available upon request.

B.L.T.A.

Thick Cut Wasatch Bacon, Green Leaf, Tomato, Avocado, Lemon Aioli, Stone Ground Bakery Italian Sourdough

Turkey Cranberry

Sous-Vide Herb Turkey Breast, House Made Blackberry Ginger Cranberry Compote, Sweet Orange Aioli, Jarlsberg Cheese, Crisp Romaine Lettuce, Stone Ground Bakery Herb Focaccia

Turkey Bacon Avocado

Sous-Vide Herb Turkey Breast, Lemon Aioli, Thick Cut Bacon, Baby Arugula, Red Onion, Dijon, Avocado, Provolone, Stone Ground Bakery Herb Focaccia

Curry Chicken Salad

Roasted Farm Chicken Breast, House Curry Spice Blend, Honeycrisp, Cilantro-Lime Aioli, Scallion, Green Leaf, Stone Ground Bakery Tuscan Baguette Hoagie Roll

Pole Caught Albacore (Tuna)

Tapenade, Artichoke Hearts, Lemon Aioli, Baby Arugula, Stone Ground Bakery Herb Focaccia

Italian Sub

Soprasetta, Mortadella, Genoa, Cotto Prosciutto, Provolone, Lemon Aioli, Green Leaf, Red Onion, Mild Giardiniera, Stone Ground Bakery Tuscan Baguette Hoagie Roll

Niman Ranch Roast Beef

House Herb Roasted Shaved Roasted Beef, Horseradish Aioli, Buttermilk Brined Crispy Onions, Promontory Cheddar, Green Leaf, Stone Ground Bakery Tuscan Baguette Hoagie Roll

Prosciutto Cotto & Caputo's Fresh Mozzarella

Cherry Tomato Confit, Basil Pesto Aioli, Baby Arugula, Stone Ground Bakery Tuscan Baguette Hoagie Roll

White Truffle Egg Salad

Farm Eggs, Lemon Aioli, Capers, Red Onion, Green Leaf, Tomato, Stone Ground Bakery Tuscan Baguette Hoagie Roll

Grilled Vegetable

Grilled Portobello & Zucchini, Roasted Red Pepper, Locally Farmed Goat Cheese, Baby Arugula, Lemon Aioli, Stone Ground Bakery Herb Focaccia