



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

Spring 2026

# Custom Dinner Menu Collection

## Hors 'd Oeuvres

These specialized selections capture the vibrant essence of the spring harvest, featuring crisp textures, bright citrus, and the first flush of garden-fresh herbs.

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### Whipped Lemon Burrata Crostini

Creamy whipped burrata over seasoned baguette crostini, topped with shaved asparagus ribbons, lemon zest, and a mint-infused honey drizzle.

### Melted Leek & Spring Pea Arancini

Crispy risotto spheres with melted leeks and mozzarella, served over a bright English pea and leek purée.

### Spring Mushroom & Chèvre Tartlet

Delicate buttery pastry filled with a sautéed spring mushroom medley, melted goat cheese, and fresh thyme.

### Wild Blue Crab Cake

Blue crab cakes seared in brown butter and coriander, topped with a charred leek remoulade and a garnish of crisp pea tendrils.

### Blood Orange Halibut Ceviche

Fresh halibut cured in blood orange and lime, served in a chilled cucumber cup with avocado mousse and pickled radish.

### Spring Lamb Slider

Harissa-spiced lamb patty on a toasted brioche bun with whipped feta, pickled red onion, shaved cucumber, and micro-mint.

### Prosciutto & Asparagus Crostini

Whipped lemon-dill feta topped with paper-thin prosciutto, roasted asparagus, and toasted pine nuts.

\*Additional Hors d' Oeuvre selections available in the Appetizers & Grazing section of the website



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## Seasonal Starters

Artisan soups and salads showcasing the first flush of the season.

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### Soups

#### Asparagus & Leek Velouté

Buttery caramelized leeks and tender spring asparagus tips simmered in fragrant vegetable stock and sweet cream, finished with pea tendrils and lemon-infused olive oil.

#### Spring Onion & Yukon Gold Soup

A silky blend of charred spring onion and earthy Yukon potatoes finished with coconut cream and a bright lemon-chive gremolata.

### Salads

#### Timeless Classics

#### The Executive Caesar

Crisp romaine, house-made garlic-herb focaccia croutons, shaved parmesan, and our proprietary creamy house Caesar dressing.

#### Deconstructed Tuscan B.L.T.

Crunchy iceberg wedge, Tuscan confit cherry tomatoes, smoked Wasatch bacon, and Point Reyes blue cheese with an 18-Year Neapolitan Balsamic drizzle.

#### Mediterranean Greek

Crunchy cucumber, heirloom cherry tomatoes, Kalamata olives, cubed feta, red onion, and fresh herbs with red wine vinegar and garlic-infused olive oil.

#### New Spring Seasonals

#### Spring Strawberry & Goat Cheese

Baby spinach, wild arugula, fresh strawberries, honey-herbed goat cheese, and toasted pistachios with a Strawberry Balsamic Vinaigrette.

#### Radish & Snap Pea "Greenhouse"

Crisp radishes, sugar snap peas, crunchy romaine, fresh chives, and pea tendrils with a Creamy Lemon-Dill Buttermilk dressing.

#### Shaved Asparagus & Fennel Crunch

Ribboned asparagus, shaved fennel, baby arugula, and toasted pine nuts with a bright Lemon-Tahini dressing.

#### Spring Citrus & Avocado

Citrus supremes, creamy avocado, baby wild arugula, and pickled red onion with toasted pepitas and Blood Orange Olive Oil Vinaigrette.

#### Apricot & Marcona Almond Arugula

Wild arugula, chewy dried apricots, toasted Marcona almonds, and shaved Manchego with a Honey-Ginger Balsamic Vinaigrette.



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## Signature Entrees

Premium proteins and fresh seasonal produce crafted with a creative, upscale edge.

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### Sustainable Seafood

#### Spring Pea & Lemon Alaskan Halibut

Pan-seared halibut, English pea and leek purée, lemon-chive beurre blanc, and fresh pea tendrils.

#### Aged Balsamic & Strawberry Scottish Salmon

Slow-roasted salmon fillet, 18-Year Traditional Balsamic glaze, and an elderflower-macerated strawberry and mint relish.

#### Rocky Mountain Trout with Spring Onions

Butter-seared local trout, brown butter and lemon-infused olive oil, and a spring onion-pine nut gremolata.

#### Chili-Lime Colossal Prawns

Grilled jumbo prawns, charred corn and heirloom tomato relish, bright lime-cilantro beurre blanc, and toasted pepitas.

### Premium Poultry

#### Lemon-Thyme Roasted Farm Chicken

Buttermilk-brined bone-in farm chicken, fresh lemon, thyme, and a roasted chicken pan jus.

#### Spring Farm Chicken Roulade

Farm chicken breast, pearl couscous, harissa-spiced chèvre, preserved lemon, and an apricot blood orange glaze.

#### Citrus & Caper Farm Chicken Beurre Blanc

Pan-seared farm chicken breast, white wine and lemon butter sauce, non-pareil capers, and fresh Italian parsley.

#### Honey-Glazed Moulard Duck Breast

Pan-seared duck breast, rhubarb-ginger compote, and a star anise-cinnamon reduction.

### Beef, Pork & Lamb

#### Spring Garden Prime Filet

USDA Prime beef tenderloin, roasted garlic-confit, wild ramp or charred spring onion infused butter, and a light red wine pan jus.

#### Black Cherry & Chipotle Niman Ranch Short Ribs

Slow-braised short ribs, black cherry reduction, smoky chipotle peppers, and a bright lemon-chive gremolata.

#### 18-Year Aged Balsamic Prime Tri-Tip

Slow-roasted prime tri-tip, fresh rosemary-garlic marinade, 18-Year Traditional Balsamic glaze, and crispy sweet potato garnish.

#### Manchego & Fennel Heritage Pork Roulade

Heritage pork loin, Manchego cheese, roasted figs, and caramelized fennel with a brandy orange pan sauce.

#### Pistachio-Crusted New Zealand Lamb Loin

Tender lamb loin, crunchy pistachio-herb crust, and a vibrant fresh mint pesto.



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## Vegetarian

**Melted Leek & Spring Mushroom Tart**  
Savory lemon oil and sweet cream butter tart crust, sautéed morel and wild mushroom medley, melted leeks, chèvre, and fresh thyme.

**English Pea & Lemon Mint Risotto**  
Creamy arborio rice, fresh English peas, lemon zest, and aged parmesan finished with pea tendrils and lemon-infused olive oil.

**Roasted Heirloom Carrot & Chickpea Tagine**  
Vibrant heirloom carrots, savory chickpeas, dried apricots, and North African spices with toasted pistachio dukkah.

**Spring Vegetable & Brie Strudel**  
Flaky puff pastry, roasted parsnip and cauliflower, creamy brie, melted leeks, and Meyer lemon olive oil.

## Crafted Accompaniments

Scratch-made sides designed to perfectly complement your signature entrée.

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### From the Garden

**Lemon-Garlic Snap Peas**  
Crisp sugar snap peas, toasted sliced garlic, red chili flakes, and lemon-infused olive oil.

**Orange-Roasted Heirloom Carrots**  
Heirloom carrots roasted in blood orange oil, spring spices, toasted pistachio dukkah, and a lemon-herb drizzle.

**Grilled Spring Asparagus**  
Tender spears, shaved aged parmesan, toasted pine nuts, and garlic-infused olive oil.

**Blistered French Haricot Vert**  
Thin green beans, toasted almonds, fresh mint, and lemon-infused olive oil.

**Spring Pea & Pearl Onion Sauté**  
Fresh English peas, butter-braised pearl onions, fresh mint, and flaked sea salt.

**Roasted Root Medley**  
Roasted parsnips and baby turnips, caramelized shallots, and fresh thyme.

### Harvest Grains and Potatoes

**Duck Fat Smashed Yukon Potatoes**  
Yukon potatoes slow-cooked in duck fat, pan-crisped, and finished with fresh chives and parsley.

**Garlic-Infused Whipped Yukon Potatoes**  
Buttery whipped Yukon potatoes, garlic-infused cream, and cracked black pepper.

**Creamy White Truffle Polenta**  
Slow-cooked polenta, garlic-thyme infused cream, shaved parmesan, and white truffle oil.

**Warm Lemon & Herb Pearl Couscous**  
Fluffy pearl couscous, fresh spring herbs, and Meyer lemon olive oil.

**Stone Ground Brioche Rolls**  
Soft, house-made brioche rolls served with silky whipped sweet cream butter and flaked sea salt.



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## Signature Plated Chef Desserts

A curated selection of sophisticated, hand-crafted desserts for onsite private dinners and upscale celebrations.

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### Spring Fruit & Floral

#### Deconstructed Strawberry & Elderflower Shortcake

Strawberries macerated in Elderflower Balsamic, honey-glazed buttermilk biscuit crumble, whipped mascarpone quenelle, and micro-mint.

#### Hibiscus & Rhubarb Poached Cheesecake

Vanilla bean cheesecake topped with garden rhubarb slow-poached in hibiscus-ginger syrup, finished with toasted macadamia nut soil.

#### Spring "Greenhouse" Pavlova (GF)

Crisp meringue nest filled with Meyer lemon curd, fresh spring berries, and a vibrant basil-lime sorbet.

### Citrus & Décadence

#### Meyer Lemon & Lavender Soufflé

A light citrus soufflé infused with culinary lavender, served with warm Pistachio Crème Anglaise and a honey-pistachio tuile.

#### Dark Chocolate Espresso Lava Cake

Molten-center cake infused with locally roasted espresso and 70% dark chocolate, paired with a Blackberry-Ginger Pinot Noir reduction and cardamom crème fraîche.