



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

Spring 2026

# Build Your Own Dinner Collection

Our most flexible tier, featuring high-quality proteins and seasonal spring staples. \$110 per guest.

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## Hors 'd Oeuvres

Please Choose (2)

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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.

### Prosciutto & Asparagus Crostini

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

## Seasonal Starters

Please Choose (1)

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### 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.

### The Executive Caesar

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

### Spring Strawberry & Goat Cheese

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

Please Choose (1). Entrée duo option (smaller portion of two entrée choices for each guest) available for an additional \$15 per guest

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**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.

**Lemon-Thyme Roasted Farm Chicken**  
Buttermilk-brined bone-in farm chicken, fresh lemon, thyme, and a roasted chicken pan jus.

**Citrus & Caper Farm Chicken Beurre Blanc**  
Pan-seared farm chicken breast, white wine and lemon butter sauce, non-pareil capers, and fresh Italian parsley.

**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.

**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.

## Crafted Accompaniments

Please Choose (2)

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

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

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

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



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## Signature Desserts for the Table

Please Choose (1)

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### Strawberry Rhubarb Crisp

A warm, comforting classic featuring tart garden rhubarb and sweet strawberries topped with a golden, crunchy oat-and-almond crumble.

### Meyer Lemon & Pistachio Sheet Cake

A bright and moist sponge cake infused with Meyer Lemon, layered with silky lemon curd, and finished with a flurry of roasted emerald pistachios.