



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

Spring 2026

Premium Build Dinner Collection

Featuring our most technical preparations, ultra-premium proteins, and plated dessert finales. \$125 per guest.

Hors 'd Oeuvres

Please Choose (2)

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.

Spring Mushroom & Chèvre Tartlet

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

Seasonal Starters

Please Choose (1)

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.

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.

Shaved Asparagus & Fennel Crunch

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

Radish & Snap Pea "Greenhouse"

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



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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 \$20 per guest

Spring Pea & Lemon Alaskan Halibut

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

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.

Honey-Glazed Moulard Duck Breast

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

Pistachio-Crusted New Zealand Lamb Loin

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

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.

Crafted Accompaniments

Please Choose (2)

Spring Pea & Pearl Onion Sauté

Fresh English peas, butter-braised pearl onions, fresh mint, and flaked sea salt.

Orange-Roasted Heirloom Carrots

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

Creamy White Truffle Polenta

Slow-cooked polenta, garlic-thyme infused cream, shaved parmesan, and white truffle oil.

Duck Fat Smashed Yukon Potatoes

Yukon potatoes slow-cooked in duck fat, pan-crisped, and finished with fresh chives and parsley.



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Signature Plated Chef Desserts

Please Choose (1)

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.