



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

Spring 2026

Summer Lunch Platter Menu

Summer Salad Platters

Our composed specialty salads are beautifully presented on platters and bowls designed for effortless sharing. Portions below are calculated as side servings alongside your main courses.

Size	Guest Count	Pricing
Extra Small	6	\$26 - \$32
Small	12	\$48 - \$58
Medium	20	\$76 - \$90
Large	30	\$110 - \$130

PROTEIN ADD-ONS

Turn any platter into a full standalone main course by adding grilled tri-tip steak or grilled farm chicken breasts

Size	Pricing
Extra Small	\$24
Small	\$32
Medium	\$58
Large	\$85

Classic Salads

ARTISAN FIELD GREEN SALAD

Delicate artisan field greens topped with crumbled goat cheese, shaved watermelon radish, heirloom cherry tomatoes, and crisp cucumber, served with our house citrus vinaigrette made with Mountain Town lemon infused olive oil.

TRADITIONAL GREEK SALAD

Heirloom cherry tomatoes, crunchy cucumber, kalamata olives, thin sliced red onion, creamy feta, fresh mint & dill, and Mountain Town lemon infused olive oil red wine vinaigrette.

HOUSE BASIL PESTO PASTA SALAD

Cavatappi pasta, house basil pesto, toasted pine nuts, grated parmesan cheese, Tuscan slow roasted tomato confit, kalamata olives

BABY FINGERLING POTATO SALAD

Roasted baby fingerling potatoes tossed in a rich, velvety buttermilk and whole-grain mustard dressing, layered with crunchy celery, sharp red onion, and a generous blend of fresh minced dill and parsley.



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CLASSIC CAESAR SALAD

Crisp, vibrant romaine lettuce tossed with our exceptionally rich and creamy house-made Caesar dressing, piled high with golden, garlic-herb focaccia croutons made fresh in-house, and finished with a generous shaving of sharp, aged parmesan cheese.

CHOPPED CAPRESE SALAD

Heirloom cherry tomatoes, crunchy cucumber, Caputo's award winning Fresh Ovolini Mozzarella, fresh torn basil, baby arugula, and toasted pine nuts with our Mountain Town garlic infused olive oil pesto vinaigrette.

Seasonal Summer Salads

PINEAPPLE CUCUMBER SALAD

Sweet pineapple, crunchy cucumber, pickled red onion, toasted pepitas, tangy feta, and baby arugula, tossed in a Mountain Town vanilla infused balsamic & lime vinaigrette.

WATERMELON & FETA SALAD

Crisp, juicy cubed watermelon, crumbled feta, and fresh mint leaves over a bed of baby arugula, tossed in a bright lime-mint vinaigrette and topped with toasted pepitas.

CANTALOUPE & CRISPY PROSCIUTTO

Sweet, ripe cantaloupe ribbons, crispy shards of prosciutto di Parma, and creamy goat cheese over peppery baby arugula, finished with toasted sliced almonds and a drizzle of Mountain Town 18-year aged balsamic.

RAINBOW QUINOA SALAD

A vibrant, nutrient-dense blend of toasted organic quinoa, crisp hothouse cucumbers, sweet bell peppers, and sharp red onion, tossed with creamy crumbled feta and fresh Italian parsley, served over a bed of baby arugula and brought together by our signature house citrus vinaigrette made with artisanal Mountain Town lemon infused olive oil.

CITRUS AVOCADO SALAD

Juicy citrus supremes, creamy avocado, baby wild arugula, pickled red onion, Marcona almonds, crumbled goat cheese, and our house citrus vinaigrette made with Mountain Town lemon infused olive oil.

PEACH & TOASTED FARRO GRAIN

Nutty farro, juicy grilled Utah peaches, toasted pistachios, shaved fennel, and creamy crumbled feta over baby arugula with a Mountain Town peach white balsamic vinaigrette.

BLACKBERRY & SWEET BASIL SPINACH

Plump summer blackberries, toasted hazelnuts, ribbons of fresh basil, and creamy goat cheese over baby spinach with a Mountain Town blackberry ginger balsamic vinaigrette.

SWEET CORN & SNAP PEA CRUNCH

Crisp sweet corn off the cob, crunchy sugar snap peas, watermelon radishes, and pickled red onions over chopped romaine with a creamy lemon-chive Greek yogurt dressing.

SUMMER BACKYARD CHOPPED SALAD

Finely chopped romaine and baby spinach, English cucumbers, heirloom cherry tomatoes, crispy Wasatch bacon, and shredded white cheddar with a Mountain Town garlic Infused olive oil herb-pesto vinaigrette.



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Gourmet Sandwich or Slider Platters

\$14/sandwich cut in half or thirds and served artfully arranged on platters, or \$6/each as 2oz sliders on Stone Ground Bakery brioche buns.

B.L.T.A.

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

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

Olive 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

Grammy's White Truffle Egg Salad Sandwich

Farm Eggs, Lemon Aioli, Caper, 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.