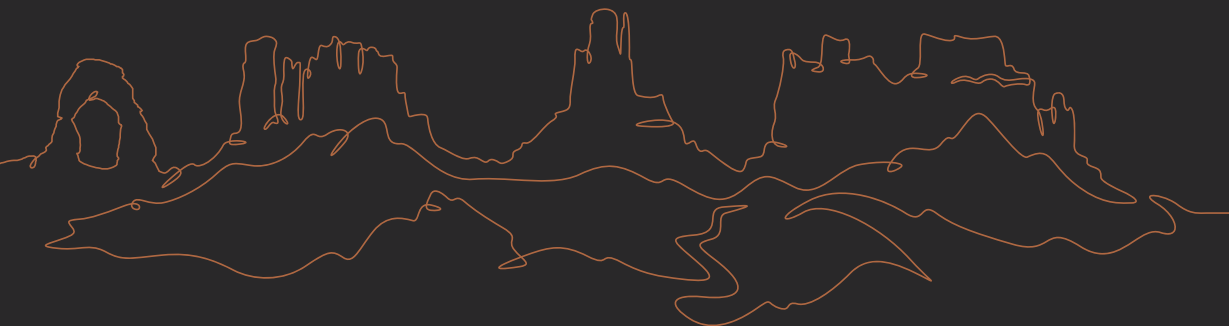


JOSIE WYATT'S
GRILLE

BANQUET MENU



BREAKFAST BUFFETS

All breakfasts are served with assorted juices, coffee and tea. All buffets are priced per person.

COLORADO CONTINENTAL

19

Freshly Baked Pastries
Assorted Bagels with Cream Cheese, Butter, and Preserves
Assorted Cereals with Milk
Yogurt and House Made Granola
Sliced Seasonal Fresh Fruit

LA SAL TRADITIONAL BREAKFAST

29

Choice of Egg and Two Breakfast Meats (options below)
Breakfast Potatoes
Freshly Baked Pastries
Sliced Seasonal Fresh Fruit

Choose One Egg:

Scrambled with Chive and White Cheddar
Scrambled with Herbs, Ham, Onions and Peppers
Scrambled with Seasonal Vegetables

Choose Two Breakfast Meats:

Sausage, Bacon or Ham

KANE CREEK STEAK & EGGS

36

Tender Grilled Sirloin Steak (*served medium rare*)
Scrambled Eggs
Breakfast Potatoes
Seasonal Fresh Fruit
Selection of Toast, Butter, and Jam



BREAKFAST ENHANCEMENTS

All breakfast enhancements are only available to be added to a Breakfast Buffet for the entire group and can not be purchased individually.

PRICED PER PERSON

Tofu Scramble	6
French Toast	5
Steel Cut Oatmeal	4
Hard Boiled Eggs	2
Yogurt and Housemade Granola	5
Additional Breakfast Meats	4

PRICED PER DOZEN

Assorted Pastries	36
Assorted Bagels and Cream Cheese	48



BREAKFAST TO-GO

Priced per person.

COLD 15

- Assorted Bagels with Cream Cheese
- Hard Boiled Egg
- Yogurt Parfait
- Bottled Juice

HOT 18

- Breakfast Sandwich: Scrambled Egg, Cheddar Cheese, Choice of Ham or Bacon on a Brioche Bun
- Seasonal Whole Fruit
- Bottled Juice

BREAKS AND SNACKS

Breaks are served per person for the entire group and include water service. Priced per person.

HOODOO TRAIL MIX

12

- Assorted Dried Fruit
- Almonds
- Fresh Fruit
- Granola Bars
- Trail Mix

SWEET & SALTY

12

- Fudge Brownies
- Assorted Cookies
- Kettle Chips



MEDITERRANEAN

12

- Crudités
- Olives
- Hummus
- Pita
- Seasonal Fruit

A LA CARTE (served as indicated)

- | | |
|-----------------------------|--------------|
| Cheese and Crackers | 6 |
| Freshly Sliced Fruit | 4 |
| Chips, Salsa, and Guacamole | 6 |
| Mixed Nuts | 6 |
| Potato Chips and Onion Dip | 4 |
| Energy Bar | 5 Each |
| Assorted Cookies | 24 per dozen |

PLATTERS

- | | |
|-----------------------------------|----------|
| Crudités Platter (serves 20 - 30) | 120 Each |
| Crudités Platter (serves 30 - 50) | 200 Each |

BEVERAGE PACKAGES

All beverage packages are priced per person. Pricing is based on a three drink per person average. Additional drinks will be charged a la carte pricing.

ALL DAY PACKAGE I

14

Coffee, Hot Tea, Water – OR – Sodas, Juices, and Water

Half Day 9

ALL DAY PACKAGE II

18

Coffee, Hot Tea, Sodas, Juices and Water

Half Day 11

A LA CARTE

All a la carte beverages are charged on consumption and will be refilled as needed through the end of event.

Soft Drinks	4.50
Lemonade	4.50
Coffee, Decaf, Tea	50 Per Gallon
Topo Chico Sparkling Water	4.50
Dasani Bottled Water	2
Assorted Juices	4.50
Energy Drinks	6
Cold Brew Coffees	8



LUNCH BUFFETS

All buffets are priced per person and are served with water and iced tea.

SLICKROCK DELI

28

Mixed Field Greens, Heirloom Tomatoes, Shaved Red Onions, House Vinaigrette

Sliced Roast Beef, Oven Roasted Turkey Breast, Black Forest Ham

Assorted Deli Rolls and Bread

Sliced Cheddar, Swiss, and Pepper Jack

Assorted Condiments

Homemade Pasta Salad

Kettle Style Potato Chips

Fresh Baked Cookies

BOWTIE ARCH

32

Caesar Salad with Creamy Caesar, Capers, Herb & Garlic Crumble, Parmesan Feathers, Cracked Black Pepper

Herb & Garlic Chicken

Homemade Macaroni and Cheese

Josie's Pasta with Penne, Horseradish Alfredo, Tomatoes, and Spinach

Seasonal Vegetables

Assorted Dessert Bites

SPANISH VALLEY

37

Fire Roasted Corn & Chipotle Bisque

Warm Flour and Corn Tortillas

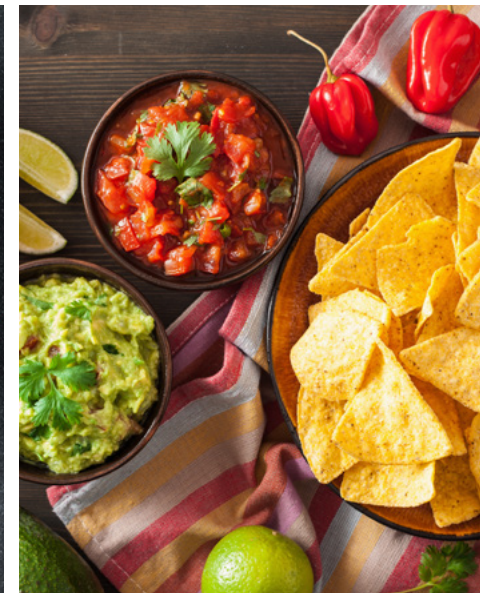
Tortilla Chips with Salsa and Guacamole

Vegetarian Black Beans

Chicken with Tomatillo Sauce and Charred Corn Relish

Shredded Cheddar, Sour Cream, Lettuce, Diced Tomato, and Limes

Assorted Dessert Bites





BOXED LUNCHES

All boxed lunches are served with fruit, a bag of chips, a chocolate chip cookie, bottled water, mayonnaise and mustard on the side. Priced per person.

You may select up to two sandwich options for your guests to choose from.

SANDWICHES

18

Oven Roasted Turkey

Lettuce, Tomato, Pickled Onions and Cheddar Cheese on Freshly Baked Whole Grain Bread

Roast Beef

Lettuce, Tomato, Pickled Onions and Cheddar Cheese on Freshly Baked Whole Grain Bread

Black Forest Ham

Lettuce, Tomato, Pickled Onions and Swiss Cheese on Freshly Baked Whole Grain Bread

Chicken Caesar Wrap

Grilled Chicken, Parmesan Cheese, Caesar Dressing on a Spinach Wrap

Seasonal vegetarian option available upon request.

HORS D'OEUVRES

Priced as indicated.

Bruschetta (3 pieces per serving) 5

Tomato, Fresh Basil, Garlic on Crostini

Prawn Cocktail (3 pieces per serving) 10

Housemade Horseradish Cocktail Sauce,
Hearts of Celery, Lemon

Caprese Skewer (2 pieces per serving) 10

Fresh Cherry Tomatoes, Mini Mozzarella,
Fresh Basil, and Balsamic Glaze

Josie Wyatt's Slider (2 pieces per serving) 8

Choice of:

Handcrafted Burger, Slider Bun, Aged White Cheddar,
Caramelized Onions, Tomato Jam, Dijonaise

Pulled Pork, Slider Bun, BBQ Sauce and Coleslaw

Housemade Chicken Salad, Slider Bun

Mini BBQ Meatballs (3 pieces per serving) 8

Mini Meatballs Tossed in Housemade Barbecue Sauce

Chicken Satay (2 pieces per serving) 12

Chicken Skewers Freshly Grilled with Peanut Sauce

Sriracha Shrimp (priced per platter)

Sriracha Aioli, Sesame Seeds, Cilantro Oil and
Daikon Sprouts on Bibb Lettuce

Serves 5 - 7 45 Serves 12 - 15 80

Charcuterie Board (priced per platter)

Artisan Cheese, Cured Italian Meats, Olives, Pickled
Vegetables, Grain Mustard, Crackers

Serves 10 - 15 60 Serves 15 - 20 100

Crudités Platter (priced per platter)

Assortment of Fresh Seasonal Vegetables with
Housemade Dipping Sauces

Serves 20 - 30 120 Serves 30 - 50 200



DINNER BUFFETS

Priced per person based on the highest priced entrée selection. All buffets are served with water and iced tea.

CHOOSE ONE SALAD

House Salad

Fresh Field Greens, Heirloom Tomatoes, Shaved Red Onions, House Vinaigrette

Steakhouse Caesar

Artisan Romaine, Creamy Caesar, Capers, Herb & Garlic Crumble, Parmesan Feathers, Cracked Black Pepper

Baby Iceberg Wedge

Crisp Iceberg Lettuce, Roquefort Dressing, Chopped Bacon, Tomatoes, Minced Red Onions, Roquefort Crumbles, Cracked Black Pepper, Chives

Add soup for an addition \$7 per person.

CHOOSE TWO SIDES

Yukon Gold Mashed Potatoes

Roasted Brussels Sprouts with Garlic Balsamic

Grilled Asparagus

Parmesan Risotto

Seasonal Vegetable

CHOOSE TWO ENTREES

Angus Beef Tenderloin Filet*	75
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Prime Rib*	70
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USDA Prime New York Strip*	70
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Brown Sugar Glazed Ham	58
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Herb & Garlic Chicken	58
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Honey Dijon Salmon	52
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Wild Mushroom Risotto	48
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Creamy Arborio Rice, Portobello Mushrooms, Shallots, Shaved Parmesan (Dairy Free Option Available)

Optional carving station for \$50 per hour per 50 guests (Prime Rib, Tenderloin, Striploin)

**Steaks are served medium rare.*

CHOOSE ONE DESSERT

Basque Cheesecake

Key Lime Tart

Tiramisu

Gluten Free Chocolate Torte

Assorted Dessert Bites

Seasonal Berries

PLATED DINNERS

Priced per entrée selection. All dinners are served with water and iced tea.

CHOOSE ONE SALAD *(Same salad for all guests.)*

House Salad

Fresh Field Greens, Heirloom Tomatoes, Shaved Red Onions, House Vinaigrette

Steakhouse Caesar

Artisan Romaine, Creamy Caesar, Capers, Herb & Garlic Crumble, Parmesan Feathers, Cracked Black Pepper

Baby Iceberg Wedge

Crisp Iceberg Lettuce, Roquefort Dressing, Chopped Bacon, Tomatoes, Minced Red Onions, Roquefort Crumbles, Cracked Black Pepper, Chives

Add soup for an addition \$7 per person.

CHOOSE TWO SIDES *(Same two sides for all guests.)*

Yukon Gold Mashed Potatoes

Roasted Brussels Sprouts with Garlic Balsamic

Grilled Asparagus

Parmesan Risotto

Seasonal Vegetable

CHOOSE TWO ENTREES

(Two entrees for your guests to choose between.)

8 oz Angus Beef Filet*	75
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10 oz Angus Beef Top Sirloin*	53
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14 oz USDA Prime New York Strip*	75
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16 oz USDA Prime Ribeye*	77
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Braised Beef Short Ribs	60
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Herb & Garlic Chicken	48
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Honey Dijon Salmon	52
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Wild Mushroom Risotto	48
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Creamy Arborio Rice, Portobello Mushrooms, Shallots, Shaved Parmesan (Dairy Free Option Available)

*Steaks are served medium rare.

CHOOSE ONE DESSERT *(Same dessert for all guests.)*

Basque Cheesecake

Key Lime Tart

Tiramisu

Gluten Free Chocolate Torte

Seasonal Berries

BAR

The Bar Setup Fee is \$150 and includes 4 hours of Service. If additional time is required, it is at \$50 per hour. Beverages are charged on consumption and a \$300 minimum is required.

Hosted or cash bars are available.

Bars must be accompanied with food, and all beverages must be consumed within the event area.

HOUSE LIQUOR *(Select House Liquor or Top Shelf Liquor)*

Vodka - New Amsterdam	8
Tequila - Exotico Blanco	8
Whiskey - Crown Royal	10
Bourbon - Four Roses Yellow Label	9
Gin - New Amsterdam	8

TOP SHELF LIQUOR *(Select House Liquor or Top Shelf Liquor)*

Vodka - Grey Goose	11
Tequila - Patrón Silver	16
Whiskey - High West Double Rye	13
Bourbon - High West	13
Gin - Hendricks	13

BOTTLED & CANNED BEER *(Select up to 3 Beers)*

Domestic Beer	7 - 8
Coors Light, Bud Light, Michelob Ultra	
Local Beer	8 - 9
Uinta Hoodoo Kölsch-Style Golden Ale, Odell Colorado Pilsner, Roosters Blood Orange IPA, Wasatch Last One Down Lager	

**Specialty beers can be purchased by the case and specialty liquors can be purchased by the bottle.*

WINES BY THE BOTTLE *(Select up to 4 Wines. Glass/Bottle Price)*

Cabernet Sauvignon		Pinot Noir	
Josh Cellars	15/58	Grateful Red	14/52
Justin	95	Meiomi	78
Chardonnay		Pinot Grigio	
Subsoil	15/55	Riff	16/62
Rombauer Vineyards	110	Chehalem	75
Sparkling			
Zonin Prosecco	16/60		
Domaine Ste. Michelle Brut Rose	16/60		

COCKTAILS *(Select up to 4 Cocktails)*

Margarita	14
Exotico Tequila, Cointreau, Fresh Lime, Simple Syrup	
Old Fashioned	17
High West Double Rye, Bitters, Sugar	
Mule	12
House Vodka, Ginger Beer, Lime	
Young Guns	17
Hendrick's Gin, Fresh Lemon Juice, Rosemary Syrup, Prosecco, Douglas Fir Bitters	



EVENT INFORMATION

Thank you for choosing The Hoodoo Moab, Curio Collection by Hilton for your upcoming event. We are excited to provide you with exceptional hospitality, exquisite cuisine, and impeccable service. Our culinary team takes pride in crafting a diverse and delectable menu that caters to the needs of all your guests. Throughout the planning process, our dedicated and experienced catering staff will be at your service. We look forward to collaborating with you to create a truly unforgettable experience.

We have included some important information regarding your event and the planning process. For the full list of event terms, please follow the link at the bottom of the page or refer to your event contract.

Service Charges and Sales Tax

The prices listed on this menu do not include the 22% service charge that is added on all banquet charges. Applicable sales tax is added to all food and beverage, service charge and audio-visual rentals.

Menu Consultation

Our expert catering team will consult with you on creating the best menu for your event. Please do not share the menu with your guests prior to consultation.

Event Deadlines

Final Menu and Set-Up Selections	5 weeks prior to event
Signed BEO Returned	4 weeks prior to event
Final Guest Count	2 weeks prior to event

Please review our complete catering event terms [here](#).