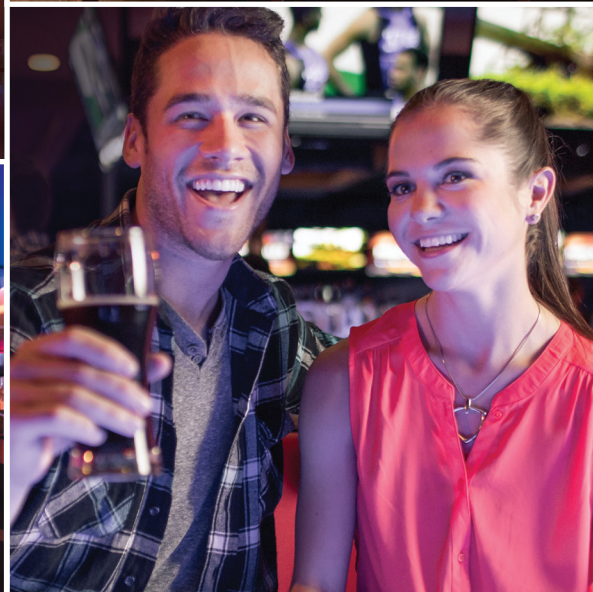




  
**All Star**  
BOWLING & ENTERTAINMENT



# Bowling & Entertainment CATERING MENU

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# All Star Bowling & Entertainment

## *Catering Policies*

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A minimum guest count of 20 is required for banquet buffets and plated meals.

A minimum food purchase of \$20 per guest is required to reserve lanes. Lane rental and shoe rental are a separate charge from food/beverage cost and are subject to availability.

A 7 day guarantee of the exact guest count will be required on all banquet functions. If updated information is not received, the last number given will be considered the guarantee to represent a minimum billing.

All Star will prepare for 5 percent over guarantee. Although All Star will make an effort to provide the chosen menu, circumstances may require we serve a comparable selection when the guarantee is exceeded. If the group exceeds 5 percent over the guarantee anytime within the 5 day guarantee period, a 10% surcharge will be included on the cost of the additional meals.

Buffets and plated meals served with less than the required minimum attendance of 20 people will be charged a per person surcharge up to the minimum required.

Prices quoted are good for 30 days

Menus must be confirmed no later than 7 days in advance of the function

A nonrefundable deposit of 20% is required to confirm and hold specific dates and space.

A service charge of 20% will be added to the total cost of the event.

Outside food and beverage are not permitted in the facility with the exception of birthday cake or cupcakes.

Events beginning more than 30 minutes after contracted time will be charged an additional \$100 late start fee.

# ..... Buffet Breakfast .....

## **The Traditional | 17.00**

**CHOICE OF (1) MEAT:** Applewood smoked bacon strips or  
Country sausage links

Fluffy scrambled eggs

O'brien potatoes

Sliced seasonal fruit display

**SELECTION OF TWO FRUIT JUICES:** Apple, Orange or Cranberry

Premium coffee, hot teas & hot chocolate

**UPGRADE TO BOTH MEATS | 3.00**

**ENHANCEMENTS | 5.00**

Assorted pastries and muffins

# ..... Plated Lunch .....

## **Club Croissant | 19.50**

Croissant filled with ham, house-smoked  
turkey & swiss cheese

Potato salad

Fresh fruit garnish

Chef's choice of dessert

Water & lemonade service

## **That's a Wrap | 18.50**

Fresh grilled chicken breast, greens, avocado, and  
tomato wrapped in a fresh made flour tortilla

Cilantro ranch

Fresh fruit garnish

Chef's choice of dessert

Water & lemonade service

# Buffet lunch

Available before 4pm  
Upgrade to unlimited fountain drinks | 2.00

## Pizza Party | 19.50

Variety of cheese, meat and veggie pizzas  
Baked macaroni & cheese  
Garden salad  
Ranch, Italian and Caesar dressings  
Garlic bread  
Assorted fresh baked cookies  
Unlimited fountain drinks during event

## Little Italy | 19.50 | 20.50 25 people and under

**CHOICE OF (1) ONE PASTA:** Penne pasta or fettuccini  
Alfredo or marinara sauce  
Meatballs  
Chicken parmesan  
Caesar salad  
Garlic breadsticks  
Chef's assortment of desserts  
Water & lemonade

## Simple Barbeque | 19.50 | 20.50 25 people and under

**CHOICE OF (1) ONE MEAT:** Barbeque chicken or Barbequed-house smoked beef brisket  
Baked beans  
Buttered corn on the cob  
Potato salad  
Fresh-made cole slaw  
Assorted rolls and butter  
Chef's choice desserts  
Water & lemonade

## Southwestern Fajita | 19.50 | 20.50 25 people and under

Chicken and beef fajita  
Choice of black beans, or refried beans  
Choice of flour or corn tortillas  
Spanish rice  
Southwest salad  
Accompaniments (tomatoes, onions, cheese, sour cream, guacamole, pico de gallo)  
Cinnamon churros  
Water & lemonade

**UPGRADE TO CHIPS & SALSA | 3.00** per person

# Plated Dinners

All dinner selections include: choice of salad, chef's choice of vegetable & starch, dinner rolls & butter, choice of dessert, beverage.  
Choose one salad: spinach salad, caesar salad, house green salad, or fresh fruit.

## Grilled Salmon | 29.50

North atlantic salmon topped with a lemon barre blanc

## Roasted Prime Rib | 39.50

10 oz. prime rib of beef, slow roasted with au jus and creamy horseradish

## Pork Tenderloin | 29.50

Grilled pork tenderloin with port wine reduction

## Chicken & Sun Dried Tomato | 28.50

Seasoned, grilled chicken breast in a sun-dried tomato sauce served over linguine

## Chicken with Portabello Mushroom | 28.50

Chicken with portabello mushroom smothered in a marsala-demi-glace

## Chicken Cordon Bleu | 27.00

Breast of chicken filled with ham and swiss cheese lightly breaded and baked to perfection, topped with mornay

### Salad Enhancements

Marinated Roma Tomato and Mozzarella  
Salad over mixed green with pesto vinaigrette

Antipasto Salad  
Italian meats and cheeses over mixed greens with balsamic vinaigrette

# Dinner Buffet

## Pizza Party | 19.50

Variety of cheese, meat and veggie pizzas  
 Baked macaroni & cheese  
 Garden salad  
 Ranch, Italian and Caesar dressings  
 Garlic bread  
 Assorted fresh baked cookies  
 Unlimited fountain drinks during event

## Italian | 27.50

Chicken cacciatore  
 Italian sausage links  
**CHOICE OF (1) ONE PASTA:** Penne pasta or Fettuccini  
 Marinara or Alfredo sauce  
 Fresh grated parmesan cheese  
 Marinated grilled vegetables  
 Caesar salad  
 House-garlic breadsticks  
 Chef's assortment of Italian desserts  
 Water, lemonade & unlimited fountain drinks

### UPGRADE | 3.00

Pesto cream and tortellini

## Southwestern | 27.50

Chicken and Beef fajitas  
 Spanish rice  
 Black beans  
 Flour tortillas or White corn tortillas  
 Southwestern style mixed greens with jicama, cucumbers, carrots with a chipotle ranch dressing  
 Tortilla chips and salsa  
 Accompaniments (tomatoes, onions, cheese, sour cream, guacamole, pico de gallo)  
 Hot cinnamon churros  
 Water, lemonade & unlimited fountain drinks

## Cowboy | 28.50

**CHOICE OF (2) TWO ENTRÉE'S:** House-smoked pulled pork, Grilled BBQ chicken or Herb baked chicken  
**CHOICE OF (1) ONE SIDE:** Baked potatoes with butter and sour cream, sweet potato casserole, or barbequed baked beans  
**CHOICE OF (1) ONE VEGETABLE:** Almondine green beans or corn on the cob  
**CHOICE OF (2) TWO SALADS:** Mixed greens with house dressing, Potato salad or Coleslaw  
 Assorted rolls with butter  
 Chef's assortment of desserts  
 Water, lemonade & unlimited fountain drinks  
**UPGRADES | 2.00**  
 Slow roasted BBQ Ribs  
 BBQ house smoked brisket

# Platters & Displays

25 guest minimum

	30 PEOPLE AND UNDER	OVER 30 PEOPLE
<b>Vegetable Crudités with Ranch Dip</b> .....	<b>3.95</b> per person	<b>3.50</b> per person
<b>Imported and Domestic Cheese Tray with Crackers</b> .....	<b>4.95</b> per person	<b>4.50</b> per person
<b>Seasonal Sliced Fruit Display with Fruit Dip</b> .....	<b>3.95</b> per person	<b>3.50</b> per person
<b>Antipasto Tray</b> .....	<b>6.50</b> per person	<b>6.00</b> per person