



Drop Off & Pick Up Menu

Lunch Box 22/person

Comes with **cookies** and choice of **salad or potato chips**
(10 guests minimum - priced per person)

Choice of:

Turkey Club

bacon, lettuce, tomato, provolone, avocado, basil aioli, 7-grain bread, or croissant

Italian Sub

salami, prosciutto, capicola, provolone, red onion, tomato, mayo, baguette

Steak & Cheese

poblano pepper, red onion, swiss cheese, garlic aioli, arugula, ciabatta

Chicken Caesar Wrap

romaine, sundried tomato, parmesan

Veggie Wrap

hummus, asparagus, eggplant, edamame, carrot, cucumber, kale, sesame dressing

Grilled Salmon Wrap +7

lettuce, tomato, cucumber, spinach tortilla, wasabi aioli

Family Style Soup

(10 guests minimum - priced per person)

Lobster Bisque 15

French Onion 9

Corn Bisque 8

Tomato Bisque 7

Creamy Mushroom with Truffle Oil 10

Shrimp Tom Yum 12

Chicken Tom Kha 10

Chicken Wild Rice Soup 10

Family Style Salads

(10 guests minimum - priced per person)
add chicken +7, add salmon +10

Caesar 8

romaine, sundried tomatoes, garlic croutons, parmesan

Mixed Greens 8

cherry tomatoes, carrots, cucumbers, ranch dressing, balsamic vinaigrette, or spicy peanut

Potato 8

caramelized onions, mustard aioli, scallions, eggs, dill

Napa 10

Napa cabbage, almonds, apples, cranberries, crispy shallots, roasted sesame dressing

Greek 10

cucumbers, tomatoes, green bell peppers, red onions, mint, pepperoncini, kalamata olives, feta

Wedge 10

bacon, cherry tomatoes, sundried tomatoes, blue cheese, buttermilk dressing

Caprese 14

mozzarella, tomatoes, sweet basil, olive oil, balsamic

Pasta 10

cherry tomatoes, cucumbers, artichokes, olives, salami, mozzarella pearls, red wine basil vinaigrette

Antipasto 14

artichokes, roasted bell peppers, sundried tomatoes, onions, salami, prosciutto, mozzarella pearls, olives, pepperoncini, red wine balsamic vinaigrette

Beet 14

pickled onions, candied pecan, arugula, creamy pomegranate vinaigrette

Roasted Brussels Sprout 12

roasted butternut squash, candied pecans, cranberries, balsamic reduction

Organic Kale 12

quinoa, cucumbers, bell peppers, creamy champagne vinaigrette

Thai Spicy Chick (Larb Kai) 22

roasted rice, mint, lime, chili, red onions, lettuce

Grill Beef Salad 27

mangoes, avocados, mint, carrots, tomatoes, crispy wontons, egg noodles, spicy peanut lemongrass dressing

Starters

(10 guests minimum - priced per person)

Hummus 5

pita bread, carrots, celery, cucumbers

Baba Ghanoush 5

pita bread, carrots, celery, cucumbers

Guacamole & Salsa 7

tortilla chips

Fresh Spring Roll 7

shrimp, cucumbers, lettuce, peanut sauce

Shrimp Cocktail 10

lemon, cocktail sauce

Prosciutto Skewer 6

melon, honeydew

Cheeseburger Slider 8

Hawaii roll, dill pickles

Foie Gras Mousse 12

costini

Shui Mai 8

shrimp & pork, ponzu

Spicy Tuna 12

crispy wontons, lemon ginger sesame seed

Shrimp Ceviche 8

tortilla chips

Chicken Satay 7

spicy peanut sauce

Crab Cakes 14

lime, remoulade

Lamb Meatballs 7

mint tamarind sauce

Duck Confit Roll 9

plum sauce

Caviar* call for price

crème fraîche, blini, onions, egg whites, egg yokes

Platters

(10 guests minimum - priced per person)

Charcuterie 24

selected artisan cheeses, meats, dried fruits, nuts, chocolates, olives, berries, house-made preserves mustard, honeycomb, pickles, lavash & baguette

Seafood Tower 45

oysters, stone crab claws, shrimp, smoked salmon, smoked trout dip, cocktail sauce

Cheese Board 20

selected artisan cheeses, grapes, berries, dried fruit, house-made preserves, mustard, honeycomb, pickles, lavash & baguette

Crudité 15

hummus, baba ghanoush, grilled cauliflower & asparagus, broccoli, watermelon radish, celery, cucumbers, carrots, pita bread

Entree

(10 guests minimum - price per person)

Pad Thai Shrimp 22

small rice noodles, beansprout, lime, peanuts

Pad See-ew Chicken 20

flat rice noodles, sweet soy sauce, broccolis

Beef Panang Curry 22

kaffir lime leave, pearl onions, sweet peppers,
jasmine rice

Chicken Massamun Curry 20

young potatoes, carrots, jasmine rice

Shrimp Red Curry 24

pineapple, Thai basil, jasmine rice

Chicken Green Curry 20

young bamboo, squash, basil, jasmine rice

Chicken Basil 22

Thai chilis, green beans, bell peppers, Thai basil

Steak Fajita 24

poblano, guacamole, salsa, sour cream, beans,
tortillas, cilantro-lime rice

Grilled Chicken Quesadilla 20

guacamole, salsa, sour cream, beans

Gyro Plate 23

pita bread, tzatziki dip, rice & Greek salad

Pork Loin 23

fig & date compote, baby carrots, green beans

Chicken Pesto 22

sundried tomatoes, artichoke, olives, parmesan

Chicken Picatta 23

mushrooms, broccoli, lemon white wine sauce

Chicken Alfredo 22

mushrooms, broccoli, creamy white sauce,
parmesan

Eggplant Lasagna 20

marinara, ricotta, parmesan, mozzarella

Gonnich Arrabiata 23

pesto or marinara with spicy sausage or chicken

Beef Stroganoff 24

caramelized onions, mushrooms

Black Mountain Amber

Beef Stew 24

shiitake, carrots, young potatoes

Pan Seared Salmon 25

asparagus, coconut wild rice, Beurre Blanc

Trout Lemon Butter Herb 25

asparagus, coconut wild rice, lemon & capers

Duck Confit 29

orange-cranberry marmalade, roasted potatoes

Grilled Flank Steak 27

house-made steak sauce, mashed potatoes

Terms and Conditions

Please allow at least 72 hours for preparation of your orders.

We require a 50% nonrefundable deposit. You may pay your deposit via Venmo at @whitetruffle (or use Venmo QR Code below).

We will contact you within 24 hours of order confirmation and payment information. Balance due upon drop off / pick up.

Prices exclude Tax and gratuity.

Delivery Fee

Park City 45

Heber 75

(Other destinations can be discussed)

Market Conditions Clause:

Due to current market conditions, pricing may change based on our vendors' or other cost fluctuations. We will provide prompt notice to you if that should occur.

For Payment by Check:

**White Truffle Food Co.
1777 Sun Peak Dr.
Park City, UT
84098**

For Venmo Payments:



venmo

Scan this code to pay



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Park City, UT 84098

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