



# Catering Guide 2024

**ORDER ONLINE**  
[vesselkitchen.com](https://vesselkitchen.com)

**HAVE QUESTIONS?**  
[catering@vesselkitchen.com](mailto:catering@vesselkitchen.com)

**VESSEL**  
— KITCHEN —



# WHAT'S INSIDE

Why Vessel Kitchen Catering	01
How to Order	02
Appetizers	03
Group Dining Packages	04
Specialty Buffets	05
A La Carte Offerings	06
Individually Plated Lunch Boxes	07

## FINALLY, A DELICIOUS AND AFFORDABLE CATERING OPTION FOR YOUR BIG EVENT.

Welcome to Vessel Kitchen. We specialize in fresh, seasonal, and simply delicious catering that doesn't break the bank. Whether your event is small and intimate or large and extravagant, our catering team can guide you every step of the way to make your special event is one to remember.

---

### PLACE YOUR ORDER

**ORDER ONLINE** [VESSELKITCHEN.COM](https://vesselkitchen.com)  
**EMAIL** [CATERING@VESSELKITCHEN.COM](mailto:catering@vesselkitchen.com)





# WHY CATER WITH VESSEL?

---

Our mission is simple: offer healthy, high-quality food at a reasonable price. Everyone at Vessel feels a great sense of pride to be in the business of feeding people, and we are committed to ensuring that our food acts as fuel for the road you have ahead of you.

## **PARTIES OF ALL SIZES**

Whether you need to feed 50 people or 500, our experienced team at Vessel Kitchen can deliver.

## **SERVICE & CONVENIENCE**

We know that events big or small can be difficult to plan. But we're here to guide you every step of the way to ensure we can help make your event truly special.

## **ALLERGEN SENSITIVITY**

Our catering menu is constructed to satisfy your typical carnivore, the most diligent vegan, and the gluten intolerant. The plethora of gluten-free, vegetarian, and vegan options that fill our menu makes accommodating any individual a seamless endeavor.

## **LAST MINUTE? NO PROBLEM**

Feeding large groups on short notice is our specialty. Whether you're looking for something healthy or a little more decadent, our menus have something for everyone.



# HOW TO ORDER

**THERE ARE A NUMBER OF DIFFERENT WAYS YOU CAN PLACE A CATERING ORDER.  
FOR THE BEST SERVICE, PLEASE GIVE US 24 HOURS NOTICE ON YOUR ORDER.**

## **ORDER ONLINE**

**vesselkitchen.com** makes it easy to assemble the perfect meal for your event. Schedule your order for pick up with at least a 24 hour lead-time and we'll take care of the rest.

For orders of more than 50 people or for special requests, email us at **catering@vesselkitchen.com**.

## **EMAIL WITH QUESTIONS**

Email us at **catering@vesselkitchen.com**. Our Catering Manager will respond to your submission within 24 hours to confirm your order and assist you with any further questions.

## **ONLINE TIMING & CANCELLATION POLICY**

All orders are made from scratch and prepared. While we require at least 24 hours notice on all orders placed online, orders may be available in less time.

## **SERVINGWARE**

We have disposable plates, cutlery sets, napkins, serving utensils, and menu signage for purchase upon request. We also have disposable chafing racks + sternos available for purchase. Please inquire if you are interested in learning about equipment rentals or additional third party services.





# SERVICE OPTIONS

---

## **PICK UP**

Simply place your order and head on over to your closest Vessel location. We'll have your order conveniently packaged and ready to go.

## **DELIVERY + SET UP**

We'll bring the food to your event location and set up a self-serve buffet. All you need to do is provide an empty area and tables for service. We'll review the menu with the host and leave you to enjoy your meal. Upon request, we'll bring complimentary serving utensils, disposable plateware, plasticware, napkins, and signage for every item on the menu. We are not able to guarantee delivery for every order. Should you be interested in securing delivery services from our team, please inquire when placing your order. Service fees apply.

## **FULL SERVICE**

Whether your event is small and intimate or large and extravagant, our catering team will help guide you every step of the way. Our catering team will coordinate every detail of your event to perfectly suit your needs, including plateware, flatware, glassware, chafing dishes, and when possible... provide you with resources to connect with great local vendors we've partnered with that can help ensure your event is truly special. On the day of the event, we'll deliver, set up, and maintain your buffet, and keep your event and dining areas clean and organized. Service fees apply.







# Appetizers

# APPETIZERS

ORDER: vesselkitchen.com INQUIRE: catering@vesselkitchen.com

## Stations

### HUMMUS + PITA + CRUDITE **V, G, S**

warm pita strips, hummus, extra virgin olive oil, 'everything spice mix chef's vegetable selection.

**\$5** | Person (Minimum 10)

### CHARCUTERIE + CHEESE BOARD **G**

chef's selection

**\$12** | Person (Minimum 10)



## Mini Signature Bowls

Chef's creations & combinations using our housemade selection of proteins, sides, toppings and sauces/dressings

### HASH HASH **S, E, D**

braised beef, caramelized sweet potato hash, horseradish feta crema, crumbled feta, pickled onion

**\$7** | Person (Minimum 10)

### POKE BOWL\* **T, S, G**

yellowfin tuna poke, miso sesame couscous, avocado, thai-spiced carrots

**\$8** | Person (Minimum 10)

### GOOD + PLENTY **T, S, E, D**

honey mustard pulled pork, creamy mashed potatoes, oven-roasted brussels sprouts, fresno aioli, spicy red cabbage

**\$7** | Person (Minimum 10)

### CHICKEN + GRAINS **S, D**

ras el hanout shredded chicken, coconut rice + quinoa, peruvian green sauce, fire roasted peppers

**\$6** | Person (Minimum 10)

## Passed Appetizers

### POKE TOSTADA\* **T, S, G**

yellowfin tuna poke, miso sesame couscous, avocado, thai-spiced carrots, served on toasted pita

**\$6.5** | Person (Minimum 10)

### MED TOSTADA **V, G, S**

falafel, hummus, pickled onion, spiced tahini, served on toasted pita

**\$5** | Person (Minimum 10)

### PORK PO' BOY SLIDERS **G, D, S**

honey mustard pulled pork, hawaiian sweet rolls, spicy red cabbage, fresno aioli

**\$6** | Person (Minimum 10)

### SPICY CHICKEN TAQUITOS **G, D,**

corn tortilla, shredded chicken, cheddar, peruvian green + fresno chili sauce

**\$6** | Person (Minimum 10)

V = Vegan

G = Contains Gluten

VGTN = Vegetarian

W30 = Whole30 Approved

N - Contains Nuts

T - Contains Treenuts

D = Contains Dairy

S = Contains Soy





# Group Dining Packages



# GROUP DINING PACKAGE

CHOOSE ONE PROTEIN, TWO MARKET SIDES,  
+ ONE OF OUR SCRATCH-MADE SAUCES + TOPPINGS.

Starting at **\$135** | **SERVES TEN ADULTS. INDIVIDUALLY PACKAGE OR BUFFET STYLE**

STEP

## 1 Choose One Protein

RESPONSIBLY SOURCED + GLUTEN FREE

### FALAFEL **v**

Chickpea Fritters, Spiced Tahini

**[\$10]** **ROASTED CHICKEN BREAST** **w30**  
Lemon, Cracked Mustard, Thyme,  
Extra Virgin Olive Oil

**[\$10]** **SHREDDED CHICKEN** **w30**  
Ras El Hanout, Bone Broth, Paprika

**[\$20]** **BRAISED BEEF** **w30**  
Cumin, Paprika, Garlic, Rosemary

**[\$20]** **PULLED PORK**  
Serrano, Honey Mustard, Ginger

STEP

## 2 Choose Two Sides

COLD SIDES

**CASHEW CAESAR BROCCOLI** **v, T, w30****THAI-SPICED CARROTS** **T, VGTN, S****CIDER SLAW** **v, w30****MISO SESAME COUSCOUS** **v, G, S****GRAPEFRUIT + FETA BEETS** **VGTN, D****KALE CAESAR SLAW** **T, v, w30****ROSEMARY-SPICED HUMMUS** **v**

HOT SIDES

**SWEET POTATO HASH** **v, w30****CREAMY MASHED POTATOES** **D, VGTN****COCONUT RICE + QUINOA** **v****MAC + CHEESE** **D, G, VGTN****ROASTED BRUSSELS SPROUTS** **T, v****SPAGHETTI SQUASH** **v, w30****SPICY FRESNO CAULIFLOWER** **VGTN, S, E****PITA STRIPS** **G, v, S**

STEP

## 3 Choose Sauce

**HORSERADISH FETA CREMA** **VGTN, D, S****FRESNO AIOLI** **VGTN, E, S****PERUVIAN GREEN SAUCE** **VGTN, D****SPICED TAHINI** **v, w30****SPICY FRESNO CHILI** **v, w30**

STEP

## 4 Choose Topping

**ISRAELI PICO** **v, w30****PICKLED ONIONS** **v****FIRE ROASTED PEPPERS** **v, w30**



# CUSTOM PLATE LUNCHBOXES

**CUSTOM MARKET BOX** ..... **17.5**

Choice of One Market Protein + Two Market Sides. Includes Beverage + Chocolate Chip Cookie

**CUSTOM VEGGIE BOX** ..... **14.5**

Choose Any Three Market Sides. Includes Beverage + Chocolate Chip Cookie

## Market Proteins RESPONSIBLY SOURCED + GLUTEN FREE

**FALAFEL** Chickpea Fritters, Spiced Tahini **v**

**ROASTED CHICKEN BREAST** Lemon, Cracked Mustard, Thyme, Extra Virgin Olive Oil **w30**

**SHREDDED CHICKEN** Ras El Hanout, Bone Broth, Paprika **w30**

**BRAISED BEEF** Cumin, Paprika, Garlic, Rosemary **w30**

**PULLED PORK** Serrano, Honey Mustard, Ginger

All lunchboxes include our house-made Chocolate Chip Cookie and a beverage.

## Seasonal Market Sides

COLD SIDES

**CASHEW CAESAR BROCCOLI** **v, t, w30**

**THAI-SPICED CARROTS** **vgtn, t, s**

**KALE CAESAR SLAW** **t, v, w30**

**MISO SESAME COUSCOUS** **v, g, s**

**CIDER SLAW** **v, w30**

**GRAPEFRUIT + FETA BEETS** **vgtn, d**

**ROSEMARY-SPICED HUMMUS** **v**

HOT SIDES

**SWEET POTATO HASH** **v, w30**

**CREAMY MASHED POTATOES** **d, vgtn**

**COCONUT RICE + QUINOA** **v**

**MAC + CHEESE** **d, g, vgtn**

**SPAGHETTI SQUASH** **v, w30**

**ROASTED BRUSSELS SPROUTS** **t, v**

**SPICY FRENZO CAULIFLOWER** **vgtn, s**

**PITA STRIPS** **s, g, v**

## Beverages

**BOTTLED STILL WATER, COCA COLA, DIET COKE, FRESCA**

10 MEAL  
MINIMUM  
REQUIRED







# A la Carte Offerings



# À LA CARTE OFFERINGS

Choice is a beautiful thing. That's why we provide so many ways customize your meal.

VESSEL KITCHEN CATERING | winter 2024

## Market Proteins

PRICE VARIES | Buffet style. Serves 10.

<b>FALAFEL</b> <b>v</b>	<b>\$50</b>
Chickpea Fritters, Spiced Tahini	
<b>SHREDDED CHICKEN</b> <b>w30</b>	<b>\$60</b>
Ras El Hanout, Bone Broth, Paprika	
<b>ROASTED CHICKEN BREAST</b> <b>w30</b>	<b>\$60</b>
Lemon, Cracked Mustard, Thyme, Extra Virgin Olive Oil	
<b>PULLED PORK</b>	<b>\$70</b>
Serrano, Honey Mustard, Ginger	
<b>BRAISED BEEF</b> <b>w30</b>	<b>\$70</b>
Cumin, Paprika, Garlic, Rosemary	
<b>YELLOWFIN TUNA POKE*</b> <b>s</b>	<b>\$75</b>
Miso Carrot Marinade. Served Raw	

## Cold Sides

\$40 | Buffet style | Serves 10

<b>CASHEW CAESAR BROCCOLI</b> <b>v, t, w30</b>	
Charred Broccoli, Shredded Kale, Cashew Caesar Dressing	
<b>THAI-SPICED CARROTS</b> <b>t, vgtN, s</b>	
Green Cabbage, Scallion, Cilantro, Serrano, Ginger, Cashew, Honey Citrus Soy	
<b>MISO SESAME COUSCOUS</b> <b>v, g, s</b>	
Quinoa, Carrot, Fresno Chili, Green Onion, Sesame Carrot Dressing	
<b>CIDER SLAW</b> <b>v, w30</b>	
Red Onion, Shredded Kale, Carrot, Green Cabbage, Lime Juice, Sumac, Extra Virgin Olive Oil	
<b>KALE CAESAR SLAW</b> <b>t, v, w30</b>	
Shredded Kale, Cashew Caesar Dressing	
<b>GRAPEFRUIT + FETA BEETS</b> <b>vgtN, d</b>	
Aged Feta, Kaffir Lime, Honey Wine Vinegar	
<b>HUMMUS</b> <b>v</b>	
Rosemary "Everything" Mix, Extra Virgin Olive Oil	

## Hot Sides

\$40 | Buffet style. Serves 10.

<b>SWEET POTATO HASH</b> <b>v, w30</b>	
Moroccan Paprika, Caramelized Onion, Rosemary Oil,	
<b>CREAMY MASHED POTATOES</b> <b>d, vgtN</b>	
Yukon Gold Potato, Garlic, Cream	
<b>COCONUT RICE + QUINOA</b> <b>v</b>	
Coconut Milk, Preserved Lemon, Red Onion, Extra Virgin Olive Oil	
<b>MAC + CHEESE</b> <b>d, g, vgtN</b>	
Aged Cheddar, Parmesan Rosemary Bread Crumbs	
<b>SPAGHETTI SQUASH</b> <b>v, w30</b>	
Chimichurri, Sherry Vinegar, Lemon, Extra Virgin Olive Oil	
<b>ROASTED BRUSSELS SPROUTS</b> <b>t, v</b>	
Carrot Chermoula, Maple, Lemon, Almond, Urfa Biber	
<b>SPICY FRESNO CAULIFLOWER</b> <b>vgtN, s</b>	
Pickled Mustard Seed, Apple Cider, Fresno Pepper, Honey	
<b>PITA STRIPS</b> <b>g, v, s</b>	
Redmond Salt, Cracked Pepper	



# À LA CARTE OFFERINGS

Choice is a beautiful thing. That's why we provide so many ways to customize your meal.

## Sauces

**\$10 per container.** 16 oz serving. Serves 10

### HORSERADISH FETA CREMA **VGTN, D, S**

Horseradish, Onion, Apple Cider Vinegar, Crumbled Feta, Chive

### FRESNO AIOLI **VGTN, S**

Whole Grain Mustard, Cider Vinegar, Fresno Chili, Adobo Spice

### PERUVIAN GREEN SAUCE **VGTN, D, S**

Mayo, Lime Juice, Cilantro, Serrano Pepper, Parmesan, Honey Wine Vinegar

### SPICED TAHINI **V, W30**

Yemenite Spice Mix, Sesame Paste, Lemon

### SPICY FRESNO CHILI **V, W30**

Garlic, Rice Wine Vinegar

## Toppings

**\$10 per container.** 16 oz serving. Serves 10

### ISRAELI PICO **V, W30**

Cucumber, Tomato, Red Onion, Extra Virgin Olive Oil, Zaatar Spice

### PICKLED ONIONS **V**

Red Onion, Garlic, Apple Cider Vinegar, Urfa Biber + Korean Chili

### FIRE ROASTED PEPPERS **V, W30**

Poblano, Red Pepper, Korean Chili, Urfa Biber, Red Onion, Garlic, Sherry Vinegar, Lemon

### GRATED FETA **VGTN, D**

## Beverages

**Price per can or bottle.** Served a la carte

### STILL + SPARKLING WATER ..... \$3

Smartwater, Topochico

### COKE PRODUCTS ..... \$2

Coke, Diet Coke, Fresca

### FLAVORED BEVERAGES ..... \$3-4

Vitamin Water, Zevia Iced Tea, Spindrift

### KOMBUCHA + KEFIR ..... \$4

Mamachari Kombucha

## Baked Goods

**Price varies per selection.** Served a la carte

### CHOCOLATE CHIP COOKIE **G, D** ..... \$4

Scratch-made in house.

### FRENCH MACARON **D, N** ..... \$2.5

Dolce Bella | American Fork, Utah

### SNICKERDOODLE COOKIE **G, D** ..... \$4

Scratch-made in house.

### VARIETY DOZEN ..... \$40

One Dozen Assorted Desserts





# Specialty Buffets



# SPECIALTY BUFFETS

## Custom Naan Taco Bar

Served on warm naan flatbread with spicy red cabbage slaw.

\*Naan Flatbread **VGTN/D/G/SOY**

**\$120** | Serves 10 (Must order in increments of ten)

### Choose Two Proteins

**HUMMUS + FALAFEL** Chickpea Fritters, Spiced Tahini **V**

**SHREDDED CHICKEN** Ras El Hanout, Bone Broth, Paprika **W30**

**BRAISED BEEF** Cumin, Paprika, Garlic, Rosemary **W30**

**PULLED PORK** Serrano, Honey Mustard, Ginger

### Choose Two Sauces

**HORSERADISH FETA CREMA** **VGTN, D, S**

**FRESNO AIOLI** **VGTN, S, E**

**PERUVIAN GREEN SAUCE** **VGTN, D**

**SPICED TAHINI** **V**

**SPICY FRESNO CHILI** **V, W30**

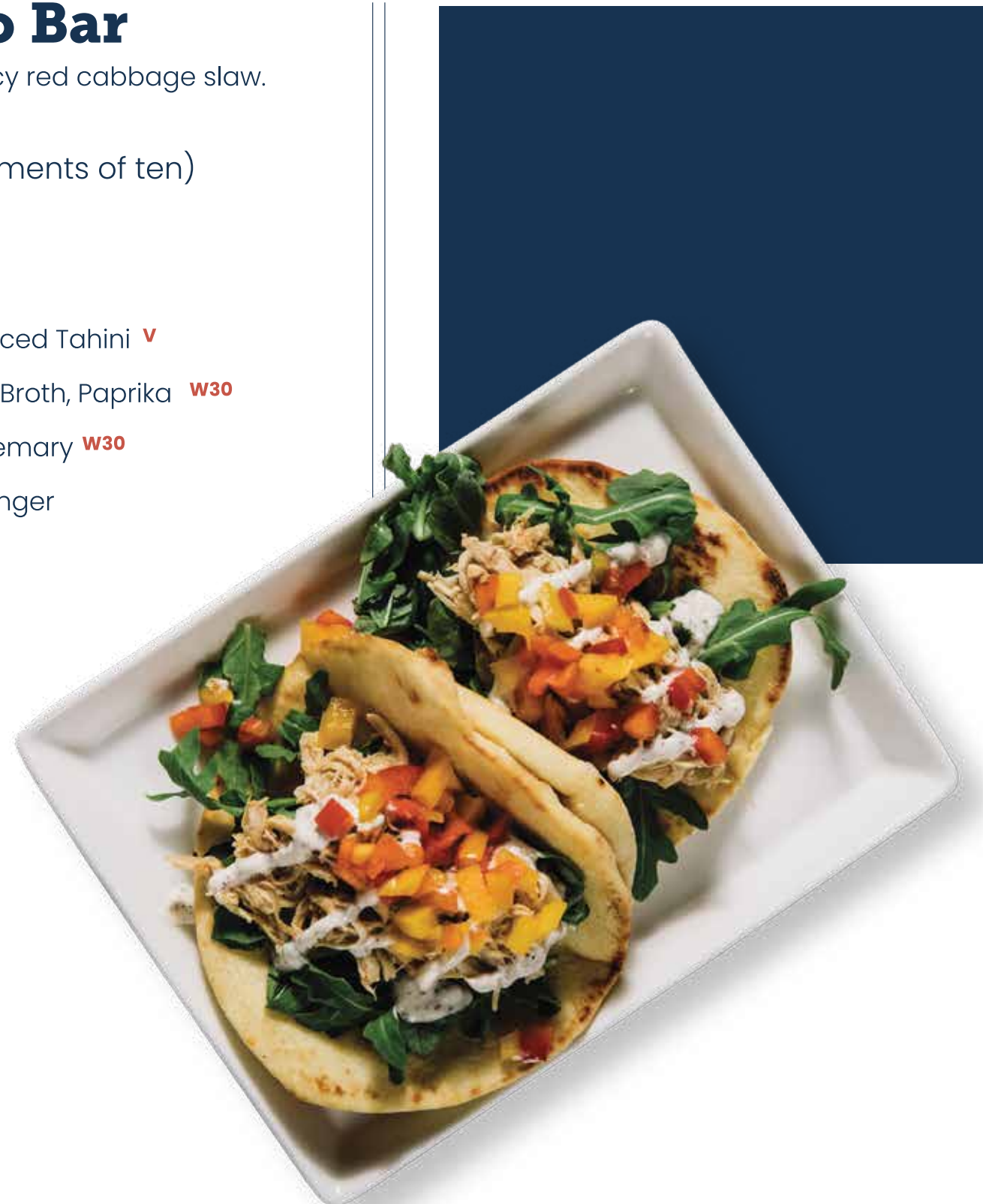
### Choose Two Toppings

**FIRE ROASTED PEPPERS** **V**

**ISRAELI PICO** **V, W30**

**PICKLED ONION** **V**

**CRUMBLLED FETA** **D**



## Deconstructed Signature Bowls

Chef's creations & combinations using our housemade selection of proteins, sides, toppings and sauces/dressings\*Naan Flatbread **VGTN, D, G, S**

### HASH HASH **S, D**

braised beef, caramelized sweet potato hash, horseradish feta crema, cider vinegar pickled onion

**\$135** | Serves 10 (Must order in increments of ten)

### POKE BOWL\* **T, S, G**

yellowfin tuna poke, miso sesame couscous, avocado, thai-spiced carrots

**\$155** | Serves 10 (Must order in increments of ten)

### GOOD + PLENTY **T, S, D**

honey mustard pulled pork, creamy mashed potatoes, oven-roasted brussels sprouts, honey fresno aioli, shaved parmesan

**\$130** | Serves 10 (Must order in increments of ten)

### CHICKEN + GRAINS **S, D**

ras el hanout shredded chicken, coconut rice + quinoa, peruvian green sauce, fire roasted peppers

**\$130** | Serves 10 (Must order in increments of ten)



# SPECIALTY BUFFETS

## Build Your Own Salad Bar

Starting at **\$140** | Serves 10 (Must order in increments of ten)

### Choose One Protein

- FALAFEL** v  
Chickpea Fritters, Spiced Tahini
- ROASTED CHICKEN BREAST** w30  
Lemon, Cracked Mustard, Thyme, EVOO
- SHREDDED CHICKEN** w30  
Ras El Hanout, Bone Broth, Paprika
- [+\$10] BRAISED BEEF** w30  
Cumin, Paprika, Garlic, Rosemary
- [+\$10] PULLED PORK**  
Serrano, Honey Mustard, Ginger
- [+\$20] YELLOWFIN TUNA POKE\***  
Served Raw s

### Choose Two Greens

- WILD ARUGULA** v, w30
- CHOPPED KALE** v, w30
- HERBED MIXED GREENS** v, w30

### Choose Three Toppings

- CASHEW CAESAR BROCCOLI** v, t, w30
- THAI-SPICED CARROTS** vgtn, s, t
- CIDER SLAW** v, w30
- MISO SESAME COUSCOUS** v, s, g
- GRAPEFRUIT + FETA BEETS** vgtn, d
- ISRAELI PICO** v, w30
- FIRE ROASTED PEPPERS** v
- PICKLED ONIONS** v
- QUINOA** v
- SWEET POTATO HASH** v, w30
- ROASTED BRUSSELS SPROUTS** v, t
- SPICY FRESNO CAULIFLOWER** vtgn, s

### Choose Two Dressings

- CASHEW "CAESAR" DRESSING** v, w30
- CITRUS THYME VINAIGRETTE** v
- MISO CARROT DRESSING** v, s
- SPICY PONZU DRESSING** vgtn, s
- PERUVIAN GREEN SAUCE** vgtn, d, s







# Rentals



# RENTALS

\*Only available with Full Service bookings.

---

**PLACE SETTINGS** **\$4** | Person

Entree plate, silverware, and napkin roll up

**ENTREE PLATE** **\$2** | Person

**SIDE PLATE** **\$1** | Person

**SILVERWARE + NAPKIN ROLLUP** **\$1** | Person

**GLASSWARE**  
We currently do not offer glassware rental services but are happy to connect you with one of our event rental partners.

**CHAFING DISHES**  
Stainless chafers. Sternos provided. Once chafers are returned to the nearest Vessel Kitchen location by guest, 50% deposit returned.

---

**\$20** | Full Service Events **\$50** | Limited Service Events

**FULL SERVICE BUFFET RENTAL OFFERING**  
Serving Bowls Serving Tongs + Spoons  
Sauce + Dressing Containers Chafing Dishes with Sternos

---

**\$50** | 75 guests + under **\$100** | Over 75 guests

**ADDITIONAL STAFFING**  
Two staffmembers included in all full service catering events. Additional staff members added to quote will be at discretion of catering team

---

**\$100** | Per Attendant *Not to exceed four hours.*







**PARK CITY**

1784 UINTA WAY, #E1  
435 200 8864

**SANDY**

11052 S. STATE ST.  
801 349 2544

**9TH & 9TH**

905 E 900 S  
801 810 1950

**MIDVALE**

1146 FORT UNION BLVD  
801 337 5055

**WASATCH**

2067 E 9400 S  
385 378 5700

**FARMINGTON**

320 N CENTRAL AVE  
385 220 6700