

Dirk's Farmhouse Restaurant

Large Party/Catering Information & Menu

Thank you for your interest in Dirk's Farmhouse Restaurant! We have a uniquely casual restaurant to host your Wedding Luncheon, Reunion, Company Party, Social Club, Birthday Party, Anniversary, or just about any occasion that you can imagine. Our goal is to provide you and your guests with a comfortable, worry free, and totally satisfying dining experience that will be truly memorable. We are confident that we have some of the best food and service in Sanpete County and we hope to share that experience with you and your guests very soon!

Now for some interesting and helpful facts:

- We are located approximately (4) short blocks from the Manti Temple.
- We are conveniently located next to the wonderful Manti Country Village Motel.
- We have ample onsite parking, as well as street parking.
- We have seating capacity up to 85 guests in our back-dining room.

Policies:

- To secure a reservation, a credit card guarantee will be held on file to hold your reservation. We will not charge your credit card until the time of your reservation, when it's time to collect payment for your meal.
- If you are a no show and you do not cancel your reservation with-in a two-week period from your reservation date, there will be a fee of \$200 dollars and is non-refundable.
- We do not charge a room fee for parties of 50 or more. If you are requesting a private dining room for less than 50 people, there will be a room fee of \$200.
- All Caterings/Large Parties are served buffet style. This allows us to serve you and your guest in a timely matter and keep all food at their proper temperatures.
- Please be on time! Because of the nature and popularity of the Manti Temple, weddings, and our restaurant, we book multiple reservations on any given day. We request that you limit your party to a two-hour time schedule. If your party is late, your two-hour limit will start at the original reservation time and be concluded within the two-hour limit to accommodate the next party. Please notify us ASAP with any special time needs or requests so we can coordinate the preparation and service of your meal.
- Your menu selections and final guest count need to be communicated to use two weeks in advance of your reservation. Please be advised that if your guests count is less than your confirmation total, you will be billed for the number of guests that did not show. For your convenience, any extra food will be boxed for you to take with you.
- If you would like table cloths for your event, we have them available to rent. Please let us know as soon as possible if you would like to rent them for your event. Table cloths are \$5.00 apiece.
- If you would like to bring center pieces in to decorate your event, you are more than welcome to do so. Please let us know and have your center pieces brought in the night before or first thing in the morning, with instructions of how you would like them placed. That way we can get your event set up as quickly as possible.
- Sales Tax and 18% Gratuity will be added to your final bill.
- We are very sensitive to special needs! Please notify us of any special needs that we can assist you with. We are very accommodating and happy to work with you, just let us know!

Breakfast Buffet

\$9.99

(Plus, Sales Tax and Gratuity)

2 Classic Pancakes or French Toast, served with 2 Scrambled Eggs and your choice of 2 Bacon or 2 Sausage, Home Fried Potatoes and Orange Juice.

Soup and Salad Buffet

\$8.99

(Plus, Sales Tax and Gratuity)

Soup package includes:

- Our refreshing Desert Pear Lemonade greeter.
- A fresh garden salad with our house made buttermilk Ranch dressing.
- Bread Bowl/Soup of your choice
- A very sweet and soothing dessert.

Soup Choice: Cream of Broccoli, Loaded Baked Potato or Potato cheese

Dessert Selections:

- Raspberry Swirl Cheesecake
- Chocolate or White Sheet Cake with Whipped cream frosting

Sandwiches Buffet

\$9.99

(Plus, Sales Tax and Gratuity)

Sandwich package includes:

- Our refreshing Desert Pear Lemonade greeter.
- A fresh garden salad with our house made buttermilk Ranch dressing.
- Assortment of Sandwiches (We divide the 3 sandwich choices by number of guests we serve)
- (All sandwiches include lettuce, tomato, mayo and mustard. Served on the side)
- A very sweet and soothing dessert.

Sandwiches

- Ham and Cheddar on our Ciabatta Roll
- Roast Beef and Swiss on our Ciabatta Roll
- Turkey, bacon, Avocado with Provolone Cheese on Focaccia Bread

Dessert Selections:

- Raspberry Swirl Cheesecake
- Chocolate or White Sheet Cake with Whipped cream frosting

Pasta Buffet
\$12.99
(Plus, Sales Tax and Gratuity)

Pasta package includes:

- Our refreshing Desert Pear Lemonade greeter.
- A fresh garden salad with our house made buttermilk Ranch dressing.
- Pasta
- A fresh homemade roll with butter
- A very sweet and soothing dessert.

Pasta Selection:

- **Fettuccini Alfredo**- Fettuccini pasta with a creamy Alfredo sauce topped with parmesan cheese, parsley and nutmeg.
- **Fettuccini Chicken Marsala**- Fettuccini pasta with sautéed chicken, cremini mushrooms, diced bacon and rich Marsala wine cream sauce.
- **Fettuccini Veggie Delight** - Fettuccini pasta with diced tomatoes, spinach, basil and tossed in our savory cream sauce. Topped with parmesan cheese.

Dessert Selections:

- Raspberry Swirl Cheesecake
- Chocolate or White Sheet Cake with Whipped cream frosting

Entrée Buffet
\$14.99 per person
(Unless otherwise indicated)
(Plus, Sales Tax and Gratuity)

- **All Entrees include:**
- Our refreshing Desert Pear Lemonade greeter.
- A fresh garden salad with our house made buttermilk Ranch dressing.
- Entrée selection
- Starch Selection
- A fresh homemade roll with butter
- A very sweet and soothing dessert.

Entrée Selections: (Please select one entrée, starch and vegetable for your entire party)

- **Apricot Glazed Chicken-** A succulent boneless, skinless, roasted chicken breast, served with a zesty apricot glaze topping.
- **Chicken Marsala-** A juicy herbed boneless, skinless, roasted chicken breast, served with a sautéed mushroom, diced bacon, and marsala wine cream sauce.
- **Chicken Cordon Bleu-** A chicken breast rolled with ham and cheese, then breaded and roasted to perfection, served with a wild mushroom cream sauce.
- **Fork Tender Roast Beef- (15.99)** A slow roasted tender, fall apart Roast Beef. Served with a beef demi-glaze brown gravy.
- **8oz Prime Rib- (18.99)** Succulent, tender, herb crusted, slow roasted prime rib.

Starch Selection:

- Mashed potatoes
- Baked Potatoes

Vegetable Selections:

- Baby Carrots with butter and honey
- Fresh Green beans with butter, minced garlic, salt and pepper
- Fresh Vegetable Medley (Zucchini, Yellow Squash, Red Onions, Carrots, Red and Yellow Peppers)

Dessert Selections:

- Raspberry Swirl Cheesecake

- Chocolate or White Sheet Cake with Whipped cream frosting