

Our Mission

We provide bold, balanced small plates paired with boutique wines and local beers.

We set the Salt Lake City Standard for upscale unique local dining and events by creating innovative menus, providing a living wage for employees, and contributing to our neighborhood and community.



Private Events & Catering

Hours of Operation

Tuesday-Friday 11-9
Saturday 5-9
Sunday 10:30-9

165 W Harvey Milk Blvd
SLC, UT 84101
801.485.2055

meditrinaSLC.com

Full-Service Catering Packages (also available at Meditrina)

**SEPARATE LUNCH PACKAGES AVAILABLE

The Jessica--\$10 per person

Charcuterie & House Pickles, house mustards, crostini
Artisan Cheese & Fruit, local cherry compote, crackers
(GF crackers available)
Seasonal Hummus, crudité

The Noemi--\$18 per person

Charcuterie & House Pickles, house mustards, crostini
Artisan Cheese & Fruit, local cherry compote, crackers
(GF crackers available)
Seasonal Hummus, crudité
Shaved London Broil Bruschetta, sweet mustard
marinade, herbed cream cheese, chili oil
Ahi Tartare, squid ink coronet, ginger gastrique, crispy
shallots

The Michelle--\$25 per person

Charcuterie & House Pickles, house mustards, crostini
Artisan Cheese & Fruit, local cherry compote, crackers
(GF crackers available)
Seasonal Hummus, crudité
Endive Cup, chevre, tomato jam, pistachio vinaigrette
Seasonal Hot Vegetarian Feature (ask for availability)
Shrimp & Grits
House Chorizo Meatballs, peperonata sauce, smoked
crème fraiche

The Margaret--\$30 per person

Charcuterie & House Pickles, house mustards, crostini
Artisan Cheese & Fruit, local cherry compote, crackers
(GF crackers available)
Seasonal Hummus, crudité
Endive Cup, chevre, tomato jam, pistachio vinaigrette
“Lobstah” Toast, yuzu tobiko
Ahi “Nachos,” fried wonton, cucumber pico, BBQ, wasabi
vinaigrette
Classic Beef Tartare, house cracker (GF crackers avail)

The Jacque--\$42 per person

Oysters on the Half Shell, seasonal mignonette
Charcuterie and House Pickles, house mustards, crostini
Artisan Cheese & Fruit, local cherry compote, crackers
(GF crackers available)
Seasonal Hummus, crudité
Endive Cup, chevre, tomato jam, pistachio vinaigrette
“Lobstah” Toast, yuzu tobiko
Chef’s Creation Soup Sips
Shrimp & Grits
Ahi Tartare, squid ink coronet, ginger gastrique,
crispy shallots
Braised Short Rib and Pearl Onion Skewer,
red wine demiglace

****Pricing is for food only. Plates, flatware, disposables,
beverages, tax, and gratuity/delivery are not included.
Dessert, service ware, and beverage
packages available.***

ROUNDS OF TAPAS

The perfect way to celebrate in an interactive
social atmosphere! Pricing starts at \$25
per person. Have us create a menu or choose
from our current seasonal menu.

WINE PAIRING DINNERS

Let us create an event to remember—either
at your home or office or in our dining room.
Themes and custom menus starting as low as
\$10 per person for food and \$10 per person
for wine. Minimums apply.

