

# Holiday Parties 2024/2025



## Custom Buffets

(Composed Buffets on page 2)

### Custom Buffet 1

- One Choice from "Starters"
- Two Choices from "Accompaniments"
- One Choice from "Entrées"
- One Choice from "Desserts"

**\$60** per person,  
30-person minimum

#### Starters

**Butternut Squash Bisque** (GF) (V)  
Crème Fraîche, Chives

**Vegetable Minestrone** (DF) (V)  
Seasonal Vegetables, White Beans, Orzo, Pesto

**Blue Crab & Corn Chowder**  
Crispy Bacon, Oyster Crackers

**Mixed Baby Greens** (GF) (V) (N)  
Cucumbers, Tomatoes, Carrots, Candied Walnuts,  
Blue Cheese, Roasted Pear Vinaigrette

**Crisp Romaine & Baby Kale** (V)  
Shaved Parmesan, Pepperoncini, Garlic Croutons,  
Classic Caesar Dressing

**Baby Spinach, Arugula & Frisée** (GF) (V) (N)  
Herbed Goat Cheese, Pistachios, Crispy Fennel,  
Dried Cherries, Poached Pears, Champagne Vinaigrette

#### Accompaniments

**Roasted Seasonal Vegetables** (GF) (DF) (VG)

**Caramelized Brussels Sprouts** (GF) (DF) (VG)

**Green Bean Casserole** (V)  
Crispy Fried Onions

**Creamed Spinach** (GF) (V)

**Roasted Garlic Whipped Potatoes** (GF) (V)

**Bacon & Leek Mashed Potatoes** (GF)

**Whipped Yams** (GF) (V)

**Wild Rice Pilaf** (GF) (DF) (VG)

**Apple Date Stuffing** (DF) (V)

#### Buffet Inclusions

All buffets include assorted rolls and freshly brewed regular and decaffeinated coffee and tea. Beverage substitutions can be iced tea or lemonade.

### Custom Buffet 2

- Two Choices from "Starters"
- Two Choices from "Accompaniments"
- Two Choice from "Entrées"
- One Choice from "Desserts"

**\$70** per person,  
30-person minimum

#### Entrées

**Slow-Roasted Turkey**  
Giblet Gravy, Cranberry Relish

**Honey Truffle Glazed Roasted Chicken** (GF) (DF)

**Seared Pork Loin** (GF) (DF)  
Calvados Demi-Glace, Spiced Apple Chutney

**Brown Sugar & Mustard Glazed Ham** (GF) (DF)  
Grilled Pineapple

**Pan Seared Salmon Florentine** (GF)  
Spinach, Heirloom Tomatoes

**Roasted Rainbow Trout** (GF)  
White Bean Ragoût, Tomato Butter

**Red Wine Braised Short Ribs** (DF)  
Pancetta, Wild Mushrooms

**Roasted Prime Rib of Beef** (GF)  
Au Jus, Horseradish Sauce

#### Desserts

**Apple & Candied Pecan Bread Pudding** (V) (N)  
Salted Bourbon Caramel

**Peppermint Oreo Cheesecake** (V)

**Bourbon Chocolate Pecan Tart** (V) (N)

**Assorted Holiday Cookies** (V)  
Chocolate Espresso, Bourbon Molasses,  
Sugar, Pecan Shortbread (N)

**Spice Cake** (V)  
Espresso Toffee Buttercream

#### Holiday Beverage Options

**Hot Apple Cider** \$53/gallon

**Eggnog** \$61/gallon

Call before the best dates are gone.

**snowbird**

Contact Snowbird Group Sales at 801.947.7900 or [groupsales@snowbird.com](mailto:groupsales@snowbird.com)

## Composed Buffets

### Holiday Buffet 1

**\$75** per person,  
30-person minimum

**Mixed Baby Greens** (GF) (V) (N)

Cucumbers, Tomatoes, Carrots, Candied Walnuts,  
Blue Cheese, Roasted Pear Vinaigrette

**Butternut Squash Bisque** (GF) (V)

Crème Fraîche, Chives

**Honey Truffle Glazed Roasted Chicken** (GF) (DF)

Seasonal Vegetables

**Seared Pork Loin** (GF) (DF)

Calvados Demi-Glace, Spiced Apple Chutney

**Red Wine Braised Short Ribs** (DF)

Pancetta, Wild Mushrooms

**Roasted Garlic Whipped Potatoes** (GF) (V)

**Caramelized Brussels Sprouts** (GF) (DF) (VG)

**Spiced Eggnog Cheesecake** (V)

### Holiday Buffet 2

**\$110** per person,  
30-person minimum

**Crisp Romaine & Baby Kale** (V)

Shaved Parmesan, Pepperoncini, Garlic Croutons,  
Classic Caesar Dressing

**Roasted Tomato Basil Soup** (GF) (V) (N)

Basil Pesto

**Chicken Saltimbocca**

Charred Broccolini, Lemon Caper Sauce

**Pan-Seared Salmon Florentine** (GF)

Spinach, Heirloom Tomatoes

**Grilled Beef Tenderloin** (DF)

Gremolata, Barolo Jus

**Creamy Mascarpone Polenta** (GF)

**Ciambotta** (GF) (DF) (VG)

Eggplant, Zucchini, Squash, Tomatoes, Basil

**Bourbon Chocolate Pecan Tart** (V) (N)

### Holiday Buffet 3

**\$115** per person,  
30-person minimum

**Baby Spinach, Arugula & Frisée** (GF) (V) (N)

Herbed Goat Cheese, Pistachios, Crispy Fennel,  
Dried Cherries, Poached Pears, Champagne Vinaigrette

**Blue Crab & Corn Chowder**

Crispy Bacon, Oyster Crackers

**Roasted Turkey Roulade**

Apple Date Stuffing, Giblet Gravy, Cranberry Sauce

**Brown Sugar and Mustard Glazed Ham** (GF) (DF)

Grilled Pineapple

**Roasted Prime Rib of Beef** (GF)

Creamed Spinach, Au Jus Horseradish Sauce

**Wild Rice Pilaf** (GF) (DF) (VG)

**Whipped Yams** (GF) (V)

**Green Bean Casserole** (V)

Crispy Fried Onions

**Apple Pecan Bread Pudding** (V) (N)

**Classic Pumpkin Pie** (V)

(GF) Gluten-Free (DF) Dairy-Free (V) Vegetarian (VG) Vegan (N) Contains Nuts

All of our food is prepared in an open environment where food allergens may be present, including but not limited to peanuts, tree nuts, eggs, soy, wheat, milk, fish and shellfish. Please advise your server if you or someone in your party has a food allergy or sensitivity.

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Consult your physician or public health official for further information.

All menus have a 30-person minimum and service is for 90 minutes. The above prices do not include a 22% service charge and applicable sales tax.

Call before the best dates are gone.

**snowbird** 

Contact Snowbird Group Sales at 801.947.7900 or [groupsales@snowbird.com](mailto:groupsales@snowbird.com)