

# **Snowbird Conference Center**

*Banquet Menus*

**2011**



# Catering Information

Please review the following catering information to ensure that your experience at Snowbird is memorable and successful.

## Menu Selection

Your Conference Service Manager will be happy to assist you with your selections. Please plan to have your final choices made four weeks in advance of your first food and beverage function.

## Guarantee

In order to make your event successful, a final guarantee of attendance must be submitted no later than 72 hours in advance (three business days) of your first food or beverage function. This number may be increased to the best of our ability twenty-four hours prior. We are prepared to serve up to 5% over the guaranteed attendance for groups of 300 or less and 3% for groups over 300. This guarantee cannot be decreased within 3 business days.

## Late Fee

Groups will be charged a late fee of \$100 if dinner service is delayed more than 30 minutes past the pre-arranged time.

## Sit-down Catered Functions

Catered functions served at Snowbird with less than the required minimum attendance will be charged the per person meal price up to the minimum required, or a surcharge of \$150.00, whichever is less. This charge is non-inclusive of charges incurred for the room rental.

Minimums are listed throughout this menu.

## Buffets

Buffet tables are replenished frequently to maintain a quality appearance and provide each guest with every selection. Meals are priced by the 90-minute time frame, not by the amount of food prepared. Buffet food may not be removed from function locations. A minimum guarantee of 30 persons is required for all buffet functions regardless of the number of persons served. A special 50-person minimum is required for the International Buffet and a 30-person minimum is required for the Microbrewfest Buffet, Theme Buffets and the Cliff Buffet, as well as a 400-person maximum.

## Outdoor Functions – Conference Center Locations

Snowbird offers guests the opportunity to plan outdoor receptions, luncheons and dinners. The resort reserves the right to make the decision to move any outdoor function inside in the event of inclement weather or predicted inclement weather. Parties could be moved indoors due to wind, rain and snow or the forecast of rain or snow. The decision to move a function indoors will be made at least four hours in advance of the functions, with the client's approval.

## Outdoor Functions – Mountain Locations

The Conference Services and Catering Department experts can arrange for receptions, luncheons and dinners to be held at select mountain sites during the summer and winter seasons. Menu options and Mountain Fees for these special events can be provided by your Conference Service Manager.

Snowbird reserves the right to make the decision to move any outdoor functions inside as described in the preceding "Outdoor Functions-Conference Center Locations" section. This decision will be made a minimum of 4 hours in advance.

## Special Meals

Special meals for dietary, health or religious reasons may be arranged with your Conference Service Manager prior to arrival. The exact number of special substitute meals must be specified with the guaranteed attendance, although we will always try to accommodate last minute requests. Many of our menu items can be designed to meet low fat, heart-healthy guidelines.

## Linen

Snowbird will provide you with a choice of linen held in our inventory. Special orders are available at the client's expense with a minimum one-week notice.

## Signs and Displays

Pre-approved signs are permitted in the registration and private function areas. Snowbird reserves the right to approve the manner in which materials are displayed. Signs and other displays are not to be mounted or affixed to walls, furnishings or columns. Should you need assistance with sign making, please discuss this with your Conference Service Manager.

## Flowers, Decorations and Music.

Your Conference Service Manager is happy to assist you with or refer you to the appropriate resources for your floral requirements, theme party decorations or entertainment needs.

## Extra Staffing Charge for Private Parties

Additional servers may be requested at \$20.00 per hours plus service charge. Butler passed services is available for the same hourly rate.

## Vacate Charges

Functions that extend beyond midnight may be subject to a fee to cover the labor required to service the function. Some areas require an 11:00 p.m. vacate time.

## Courtesy Request

It is the policy of Snowbird that guests do not bring food or beverages purchased anywhere outside of the resort to conference locations.

## Service Charges and Sales Tax

Our catering prices do not include the 21% service charge on food and beverage. Applicable sales tax is added to all food and beverage, service charge and audio-visual rental.

All prices and menus are subject to change. 05/11

# Executive Breaks

Service for all breaks is for 45 minutes. Prices are per person.

## CO1 The Executive Choice . . . . . 22.00

All breaks must be set-up in the same room.

### Pre-Meeting

Orange or Apple Juice (choose one)  
Freshly Baked Croissants, Assorted Breakfast Pastries with Butter and Preserves, Cinnamon Rolls, Freshly Baked Assorted Muffins, Housemade Cake Donuts or Beignets (choose one)  
Fresh Brewed Regular and Decaffeinated Coffee and Hot Chocolate  
(Service is for 45 minutes. Add 3.00 per person for an additional half hour of service)

### Mid-Morning

Sliced Seasonal or Whole Fruit (choose one)  
Fresh Brewed Regular and Decaffeinated Coffee and Hot Chocolate  
(Service is for 45 minutes. Add 3.00 per person for an additional half hour of service)

### Afternoon

Freshly Baked Gourmet Cookies, Housemade Fruit Squares, Assorted Bar Cookies or Healthy Low-sugar Cookies (choose one)  
Assorted Soft Drinks and Bottled Water  
(Service is for 45 minutes. Add 3.00 per person for an additional half hour of service)

## CO2 Black Diamond Break . . . . . 11.50

Housemade Assorted Brownies  
Chocolate Chip Cookies  
Chocolate Coconut Macaroons  
Swiss Hot Chocolate with Freshly Whipped Cream and Chocolate Shavings  
(Service is for 45 minutes. Add 3.00 per person for an additional half hour of service)

## CO3 Alpine . . . . . 12.00

Haagen Daz Gourmet Ice Cream Bars and Frozen Fruit Bars  
Assorted Soft Drinks or Hot Chocolate (choose one)  
(Service is for 45 minutes. Add 3.00 per person for an additional half hour of service)

## CO4 Take a Hike . . . . . 9.50

Whole Seasonal Fruit  
Assorted Granola and Candy Bars  
Individual Trail Mix Packages (3 oz.)  
Assorted Soft Drinks and Bottled Waters  
(Service is for 45 minutes. Add 3.00 per person for an additional half hour of service)

## CO5 Après-Ski . . . . . 13.00

Soft Pretzel Bites with Mustard  
Tortilla Chips, Salsa and Guacamole  
Freshly Baked Gourmet Cookies  
Assorted Soft Drinks and Bottled Water  
(Service is for 45 minutes. Add 3.00 per person for an additional half hour of service)

## CO6 Healthy Morning . . . . . 13.00

Sliced Seasonal Fruit  
Morning Glory Carrot and Apple Muffins  
Yogurt and Cliff Granola  
Bottled Water and SoBe Life Water  
(Service is for 45 minutes. Add 3.00 per person for an additional half hour of service)

## CO7 Healthy Afternoon . . . . . 13.00

Hummus and Pita Bread  
Whole Seasonal Fruit  
Crudités Display  
Bottled Water and SoBe Life Water  
(Service is for 45 minutes. Add 3.00 per person for an additional half hour of service)

# Create Your Own Break

Prices are per dozen or enough to serve 12 people. Bakery items are baked fresh daily.

Assorted Breakfast Pastries and Breads . . . . .	31.50	Assorted Bar Cookies . . . . .	29.50
Soft Pretzels – Cinnamon Sugar, Parmesan or Plain with Mustard (minimum of one dozen per flavor)	27.50	Assorted Gourmet Cookies . . . . .	33.50
Cinnamon Rolls . . . . .	29.50	Assorted Healthy Vegan Cookies . . . . .	33.50
Housemade Fruit Squares . . . . .	27.50	Assorted Cupcakes . . . . .	45.00
Fresh Beignets . . . . .	31.50	Whole Seasonal Fruit . . . . .	23.50
Housemade Cake Donuts . . . . .	31.50	Sliced Fruit Display . . . . .	50.00
English Scones with Jam & Butter . . . . .	33.50	Individual Dannon Fruit Yogurts . . . . .	25.50
Assorted Muffins . . . . .	31.50	Assorted Haagen Daz Gourmet Ice Cream and Frozen Fruit Bars	49.50
Assorted Bagels with Flavored Cream Cheese . . . . .	31.50	Individual Trail Mix Packets . . . . .	29.50
Brownies . . . . .	27.50	Assorted Candy Bars . . . . .	21.50
Assorted Brownies – Mint, Cheesecake, Blonde, Fudge and Peanut Butter	31.50	Clif Bars . . . . .	33.50
Chocolate Coconut Macaroons . . . . .	27.50	Clif Shot Blocks . . . . .	37.50
Freshly Baked Cookies . . . . .	27.50	Emergen C . . . . .	25.50
		Gu Energy Gel . . . . .	33.50
		Sport Beans . . . . .	33.50

## Beverages

Fresh Brewed Regular and Decaffeinated Coffee and Tea . . (minimum one gallon of each)	37.00/gal.	Whole, 2%, Skim, Soy, or Rice Milk . . . . .	13.00/qt.
Gourmet Fresh Brewed Coffee . . . . .	40.00/gal.	Assorted Fruit Juices . . . . .	13.00/qt.
Organic, Fair Trade, Shade Grown Regular and Decaffeinated Coffee and Organic Tea (minimum one gallon of each)	55.00/gal.	Individual Fruit Juices . . . . .	3.50/ea.
Swiss Hot Chocolate with Freshly Whipped Cream and Chocolate Shavings . . . . .	37.00/gal.	Assorted Soft Drinks . . . . .	2.75/ea.
Hot Apple Cider with Cinnamon Sticks . . . . .	30.00/gal.	Individual Flavored Iced Tea . . . . .	3.50/ea.
Lemonade with Fresh Lemons . . . . .	30.00/gal.	Bottled Water . . . . .	3.00/ea.
Iced Tea with Fresh Lemons . . . . .	30.00/gal.	Perrier Water . . . . .	3.50/ea.
Sparkling Cranberry Punch . . . . .	32.00/gal.	Red Bull Energy Drinks . . . . .	3.75/ea.
Sparkling White Grape Punch . . . . .	34.00/gal.	SoBe Life Water . . . . .	3.50/ea.
		Gatorade . . . . .	3.00/ea.
		Assorted Starbucks Coffee Drinks . . . . .	3.50/ea.

# Continental Breakfasts

Service is for 1 ½ hours. Add 3.00 per person for an additional hour of service.

## CB1 Continental . . . . . 10.50

Selection of Chilled Juices  
Assorted Freshly Baked Breakfast Pastries and Croissants with Butter and Preserves  
Fresh Brewed Regular and Decaffeinated Coffee, Tea and Hot Chocolate

## CB2 Fresh Start . . . . . 12.00

Selection of Chilled Juices  
Sliced Seasonal Fruit  
Oatmeal with Brown Sugar, Raisins, Cranberries and Milk  
Fresh Brewed Regular and Decaffeinated Coffee, Tea and Hot Chocolate

## CB3 Rise and Shine . . . . . 12.50

Selection of Chilled Juices  
Sliced Seasonal Fruit  
Assorted Freshly Baked Breakfast Pastries and Croissants with Butter and Preserves  
Fresh Brewed Regular and Decaffeinated Coffee, Tea and Hot Chocolate

## CB4 Snowbird Continental . . . . . 13.50

Selection of Chilled Juices  
Sliced Seasonal Fruit  
Assorted Individual Dannon Fruit Yogurts  
Assorted Breakfast Breads and Muffins with Butter and Preserves  
Fresh Brewed Regular and Decaffeinated Coffee, Tea and Hot Chocolate

## CB5 High Baldy . . . . . 14.50

Selection of Chilled Juices  
Sliced Seasonal Fruit  
Assorted Healthy Muffins and Breads  
Locally Sourced Seven Grain Hot Cereal  
Yogurt and Cliff Granola  
Fresh Brewed Regular and Decaffeinated Coffee, Tea and Hot Chocolate

## CB6 Trail Blazer . . . . . 14.50

Selection of Chilled Juices  
Sliced Seasonal Fruit  
Freshly Baked Assorted Bagels with Choice of Toppings: Whipped Butter, Flavored Cream Cheeses, Preserves, Peanut Butter, Onions, Bacon, and Tomatoes  
Fresh Brewed Regular and Decaffeinated Coffee, Tea and Hot Chocolate

## CB7 Hidden Peak . . . . . 23.95

Selection of Chilled Juices  
Sliced Seasonal Fruits  
Nova Scotia Smoked Salmon Platter with Assorted Bagels and Cream Cheese  
Cliff Granola with Individual Dannon Fruit Yogurts  
Fresh Brewed Regular and Decaffeinated Coffee, Tea and Hot Chocolate

## CB8 "On the Go" in a Sack . . . . . 10.00

12 oz. Orange Juice  
Whole Seasonal Fruit  
Muffin  
Granola Bar  
(Great for groups departing in the early morning or catching a coach to go off property.)

# Tailor Your Breakfast

Add any of the following to your continental breakfast or breakfast buffet. Prices listed are per person.

## Breakfast Burrito Wrap . . . . . 5.00

Flour Tortilla, Eggs, Cheese, Sausage or Bacon  
(choose one meat type)

## Waffle Station . . . . . 5.95

Freshly prepared Belgium Waffles with Fresh Seasonal Fruit, Whipped Cream and Maple Syrup

## Omelette Station . . . . . 5.95

Omelettes\* prepared to order with: Ham, Cheese, Mushrooms, Scallions, Sweet Peppers, Tomatoes, Salsa, Green Chilis, and Bay Shrimp

## Hot Breakfast Sandwich . . . . . 5.00

Egg with or without Cheese, Choice of Sour Dough, Wheat Bread or English Muffin and Choice of Sausage or Bacon  
(choose one bread type and one meat type)

## Yogurt Bar . . . . . 5.75

with Seasonal Fruit Toppings, Cliff Granola and Nuts

## Fruit Smoothie Station . . . . . 7.95

Freshly made Smoothies to include Raspberry-Peach, Passion Fruit-Mango and Power Peanut Butter

Cheese Blintzes with Raspberry and Apricot Sauce . . . . . 3.00

Breakfast Tartlet with Eggs Potatoes and Sausage . . . . . 5.95

Housemade Buttermilk Biscuits and Gravy . . . . . 3.00

Farm-fresh Scrambled Eggs . . . . . 3.00

Crisp Bacon or Maple-baked Link Sausage . . . . . 3.00

Grilled Hash Brown Potatoes . . . . . 2.00

Assorted Cold Cereals, Cliff Granola, Hot Oatmeal . . . . . 3.00  
or Locally Sourced Seven Grain Hot Cereal

\*Egg whites may be substituted.

# Breakfast Buffets

25-person minimum.

Service is for 1 ½ hours.

## BB1 ..... 17.00

Selection of Chilled Juices  
Sliced Seasonal Fruit  
Farm-fresh Scrambled Eggs\* with Cream Cheese and Chives  
Crisp Bacon and Maple Baked Link Sausage  
Buttermilk Pancakes with Vermont Maple Syrup  
Freshly Baked Breakfast Pastries and Croissants with Butter and Preserves  
Housemade Crispy Potatoes with Onions and Peppers  
Fresh Brewed Regular and Decaffeinated Coffee, Tea, Milk and Hot Chocolate

## BB2 ..... 22.00

Selection of Chilled Juices  
Sliced Seasonal Fruit with Individual Dannon Yogurts  
Freshly Baked Quiche du Jour  
Crisp Bacon and Maple Baked Link Sausage  
Assortment of Cold Cereals with Strawberries and Bananas with Milk and Cream  
Brioche French Toast with Vermont Maple Syrup  
Muffins and Croissants with Butter and Preserves  
Grilled Hash Brown Potatoes  
Fresh Brewed Regular and Decaffeinated Coffee, Tea, Milk and Hot Chocolate

## BB3 ..... 16.00

Selection of Chilled Juices  
Farm-fresh Scrambled Eggs\*  
Crisp Bacon and Maple Baked Link Sausage  
Assortment of Cold Cereals with Strawberries and Bananas with Milk and Cream  
Muffins and Croissants with Butter and Preserves  
Grilled Hash Brown Potatoes  
Fresh Brewed Regular and Decaffeinated Coffee, Tea, Milk and Hot Chocolate

## BB4 ..... 19.50

Selection of Chilled Juices  
Sliced Seasonal Fruit  
Burrito Breakfast Bar with Warm Flour Tortillas, Scrambled Eggs\*, Cheddar Jack Cheese, Diced Onion, Chorizo, Salsa and Sour Cream  
Crispy Potatoes with Onions and Peppers  
Fresh Brewed Regular and Decaffeinated Coffee, Tea, Milk and Hot Chocolate

*\*Egg whites may be substituted.*

# Plated Breakfasts

20-person minimum.

*All breakfasts include Fresh Brewed Regular and Decaffeinated Coffee, Tea, Milk and Hot Chocolate.*

## B1 ..... 15.50

Chilled Orange or Tomato Juice (choose one)  
Farm-fresh Scrambled Eggs\*  
Crisp Bacon or Maple Baked Link Sausage (choose one)  
Grilled Hash Brown Potatoes  
Cinnamon Rolls or Freshly Baked Croissants with Butter and Preserves (choose one)

## B2 ..... 15.50

Chilled Orange or Tomato Juice (choose one)  
Seasonal Melon or Fresh Fruit Cup (choose one)  
Spinach and Mushroom Quiche or Quiche Lorraine (choose one)  
Crispy Brown Potatoes with Onions and Peppers  
Roasted Parmesan Tomato  
Cinnamon Rolls or Freshly Baked Croissants with Butter and Preserves (choose one)

## B3 ..... 14.50

Fresh Fruit Cup or Chilled Orange Juice (choose one)  
Crisp Bacon and Maple Baked Link Sausage  
French Toast with Glazed Apples and Cinnamon  
Freshly Baked Croissants or Blueberry Muffins with Butter and Preserves (choose one)

## B4a ..... 14.50

Chilled Orange or Tomato Juice (choose one)  
Seasonal Melon Garnish  
Breakfast Wraps filled with Farm-fresh Scrambled Eggs\*, Cheese, Tomatoes, Peppers and Chives  
Breakfast Potatoes with Onions and Peppers  
Baked Parmesan Tomato  
Freshly Baked Apple Pecan Muffins or Croissants with Butter and Preserves (choose one)

## B4b ..... 17.50

B4a Breakfast with Ham or Bacon (choose one)

## B5 ..... 11.95

Chilled Orange or Apple Juice (choose one)  
Crisp Bacon or Maple Baked Link Sausage (choose one)  
Housemade Buttermilk Pancakes with Maple Syrup

*\*Egg whites may be substituted.*

# Plated Luncheons

25-person minimum.

All luncheons include Fresh Brewed Regular and Decaffeinated Coffee or Tea.  
Beverage substitutions can be Iced Tea, Lemonade, or Sparkling Cranberry Punch.

Add 3.00 per person for Soup du Jour or House Salad.

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|--|---|
| <p><b>L1</b> ..... <b>18.50</b><br/>Miso Soup with Tofu and Green Onion<br/>Breast of Asian Chicken stuffed with Red Peppers, Scallions and Fresh Minced Ginger, topped with a Plum Glaze<br/>Vegetarian Fried Rice<br/>Seasonal Asian-style Vegetables<br/>Freshly Baked Rolls</p> <p><b>L2</b> ..... <b>17.50</b><br/>Soup du Jour<br/>Cliff Cobb Salad with Tomato-Basil Vinaigrette, Smoked Turkey, Avocado, Tomato, Olives, Chopped Eggs, Red Onions and Bacon with Bleu Cheese Crumbles<br/>Freshly Baked Rolls</p> <p><b>L3</b> ..... <b>21.95</b><br/>Gathered Greens with Citrus Soy Vinaigrette<br/>Miso Glazed Grilled Salmon with Toasted Sesame Seeds<br/>Garlic Mashed Potatoes<br/>Stir Fried Vegetables<br/>Freshly Baked Rolls</p> <p><b>L4</b> ..... <b>16.95</b><br/>Soup du Jour<br/>Smoked Turkey and Havarti Cheese Sandwich on Freshly Baked Ciabatta with Tomato, Daikon Sprouts and Pepperoncini<br/>Red Skinned Potato Salad or Macaroni Salad (choose one)</p> <p><b>L5</b> ..... <b>14.95</b><br/>Taco Salad with Crisp Flour Tortilla, Southwestern Black, Red and Pinto Beans, Shredded Lettuce, Cheese, Onions, Tomatoes, Sour Cream and Honey Chipotle Dressing<br/>With Seasoned Ground Beef add 3.00<br/>With Chicken Breast add 4.00</p> <p><b>L6</b> ..... <b>21.95</b><br/>Salad Greens with Vinaigrette<br/>Marinated Grilled Flank Steak with Green Peppercorn Sauce<br/>Au Gratin Potatoes<br/>Sautéed Snow Peas<br/>Freshly Baked Rolls</p> | <p><b>L7</b> ..... <b>20.95</b><br/>Salad Greens with Pesto Vinaigrette<br/>Seared Mahi with Mango Pineapple Salsa<br/>Wild Rice Pilaf<br/>Seasonal Vegetables<br/>Freshly Baked Rolls</p> <p><b>L8</b> ..... <b>18.95</b><br/>Greek Salad with Feta Cheese, Tomatoes and Cucumbers, served with an Olive Vinaigrette<br/>Lemon Oregano Breast of Chicken<br/>Fresh Tomato Couscous<br/>Zucchini Provencal<br/>Focaccia</p> <p><b>L9</b> ..... <b>21.50</b><br/>Asian Salad with Bok Choy, Napa Cabbage, Snow Peas, Red Bell Peppers and Bamboo Shoots served with Sesame Dressing<br/>Citrus Chicken<br/>Steamed Sticky White Rice<br/>Freshly Baked Rolls</p> <p><b>L10 (Vegetarian)</b> ..... <b>15.95</b><br/>Soup du Jour<br/>Panzanella Salad with Black Olives, Tomatoes, Cucumbers and Red Onions served with an Italian Dressing<br/>Freshly Baked Rolls</p> <p><b>L11 (Vegetarian)</b> ..... <b>16.95</b><br/>Chilled Gazpacho<br/>Grilled Portabella, Corn and Black Bean Tacos with Salsa Verde and Manchego Cheese in Corn Tortillas<br/>Stewed Black Beans and Spanish Rice</p> <p><b>L12 (Vegetarian)</b> ..... <b>17.95</b><br/>Baby Greens, Artichoke and Chickpea Salad with Cucumber, Roma Tomatoes and Black Olives served with an Italian Dressing<br/>Potato and Cabbage Calzone with Red Pepper Coulis<br/>Sautéed Portabella Mushroom Ragout<br/>Fire-grilled Asparagus with Roasted Red Peppers<br/>Garlic Breadsticks</p> |
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## Luncheon Desserts

4.00 each, per person.

- |                         |                                |                          |  |
|-------------------------|--------------------------------|--------------------------|--|
| Key Lime Pie            | Banana Cake                    | Fresh Seasonal Fruit Cup | Carrot Cake                                  |
| Old Fashioned Chocolate | Hummingbird Coconut            | Strawberry Cream Puffs   | Apple and Fig Tart                           |
| Sour Cream Cake         | Pecan Cake                     | New York Cheesecake      | Coconut Panna Cotta<br>with Mandarin Oranges |
| Lemon Tart              | Tres Leches with Fresh Berries |                          |  |

# Luncheons To-Go

Select one item per person from "Meats or Veggies." Select one item from each of the other three categories for your entire group. Traditional accoutrements, a single-serve bag of chips, a piece of whole fruit and soft drink are included. Served "to-go" in our special Snowbird lunch bags.

## L13 Luncheon Sandwiches To-Go . . . . . 13.50

- Meats or Veggies** (select one per person)  
 (You may choose an assortment of meat only for your group.)  
 Marinated Grilled Chicken Breast  
 Stacked Roast Beef  
 Stacked Turkey  
 Roasted Vegetable to include Eggplant, Tomato, Zucchini, Mushrooms, Onion and Avocado
- Bread** (select one for entire group)  
 Kaiser Roll  
 Whole Wheat Kaiser Roll  
 Asiago Cheese Kaiser Roll
- Side** (select one for entire group)  
 Seasonal Fruit Cup  
 Housemade Macaroni Salad  
 Housemade Potato Salad  
 Marinated Vegetable Salad
- Dessert** (select one for the entire group)  
 Brownies  
 Freshly Baked Gourmet Cookies (chef's selection)  
 Bag of Trail Mix  
 Raspberry Fruit Squares  
 Magic Bars

## L14 Luncheon Wraps to Go . . . . . 15.50

- Meats or Veggies** (select one per person)  
 Teriyaki Chicken  
 Eggplant Parmigiana  
 Curry Chicken  
 Crab Salad  
 B.L.T.  
 Roasted Vegetable and Hummus
- Wrap** (select one for entire group)  
 Flour  
 Sun Dried Tomato  
 Spinach  
 Whole Wheat
- Side** (select one for entire group)  
 Seasonal Fruit Cup  
 Housemade Macaroni Salad  
 Housemade Potato Salad  
 Marinated Vegetable Salad
- Dessert** (select one for entire group)  
 Brownies  
 Freshly Baked Gourmet Cookies (chef's selection)  
 Bag of Trail Mix  
 Raspberry Fruit Squares  
 Magic Bars

# Buffet Luncheons

30-person minimum.

Service is for 1 ½ hours. All buffet luncheons include Fresh Brewed Regular and Decaffeinated Coffee or Tea. Beverage substitutions can be Iced Tea, Lemonade or Sparkling Cranberry Punch.

## BL1 Alpine Barbecue . . . . . 18.95

- Home-style Grilled Hamburgers and All Beef Hot Dogs on a Freshly Baked Bun with Traditional Condiments  
 Vegetarian Chili with Onions, Grated Cheese and Sour Cream  
 Fresh Herb Potato Salad  
 Roasted Corn and Black Bean Salad  
 Kettle Chips  
 Add Garden Burgers for 2.50 per person

## BL2 Superior Deli . . . . . 22.95

- Mixed Salad Greens and Condiments  
 Selected Deli Cuts of Pastrami, Roast Beef, Turkey, Black Forest Ham, Balsamic Portabella Mushroom, Eggplant, Swiss, Cheddar, Havarti and Pepper Jack Cheeses  
 Assortment of Sandwich Breads and Condiments  
 Roasted Herb Potato Salad  
 Tomato, Cucumber and Red Onion Salad served with Lemon-Dill Vinaigrette  
 Kettle Chips

## BL3 Wasatch Buffet . . . . . 21.95

- Soup du Jour  
 Salad with Mixed Greens, Tomatoes, Mushrooms, Garbanzo Beans, Bell Peppers, Broccoli and Cauliflower with House Vinaigrette and Bleu Cheese Dressings  
 Broiled Herb Chicken  
 Mahi Mahi with Mango Pineapple Salsa  
 Rice Pilaf  
 Vegetable Medley  
 Freshly Baked Rolls

## BL4 Pacific Buffet . . . . . 21.50

- Miso Soup with Tofu and Green Onions  
 Asian Chicken with Flat Noodles  
 Tropical Fruit with Passion Fruit Puree and Poppy Seeds  
 Beef and Broccoli  
 Wok Seared Vegetables  
 Egg Fried Rice  
 Freshly Baked Rolls  
 Fortune Cookies

(Buffet luncheons continue on next page.)

**BL5 Regulator Buffet . . . . . 22.95**

Mixed Greens, Tomatoes, Mushrooms, Garbanzo Beans, Bell Peppers, Broccoli and Cauliflower with House Vinaigrette and Bleu Cheese Dressings  
Pasta Bar with Penne and Linguine Pastas, Marinara, Pesto Cream and Three-Cheese Sauces  
Turkey Piccata  
Seasonal Vegetables  
Garlic Bread Sticks

**BL6 Tuscan Buffet . . . . . 21.95**

Minestrone Soup  
Antipasto Salad with Tossed Greens  
Manicotti Stuffed with Artichoke, Spinach and Ricotta  
Chicken Marsala  
Searred Polenta and Sautéed Zucchini Provençal with Roasted Red Pepper Coulis  
Freshly Baked Bread Sticks

**BL7 Pizza Buffet . . . . . 22.95**

Caesar Salad Tossed with Roma Tomatoes, Asiago Cheese, Pepperoncini, Freshly Baked Garlic Croutons and Caesar Dressing  
Chilled Macaroni Pasta Salad  
Choice of Pizza (choose two)

**Four Cheese Pizza** Provolone, Mozzarella, Romano and Parmesan with Tomato Sauce

**Pepperoni Pizza** Pepperoni, Provolone, Mozzarella, Romano and Parmesan with Tomato Sauce

**Hawaiian Pizza** Canadian Bacon, Pineapple and Mozzarella with Tomato Sauce

**Vegetarian Pizza** Fresh Buffalo Mozzarella, Tomatoes, Mushrooms, Olives, Peppers with Tomato Sauce

**Margherita Pizza** Fresh Buffalo Mozzarella, Tomatoes and Fresh Basil Leaves with Tomato Sauce

**White Pizza** Grilled Chicken, Ricotta and Mozzarella, Red Onions and Artichoke Hearts with Creamy White Garlic Sauce

**Southwest Pizza** Chorizo, Pepper Jack Cheese, Black Olives, Fresh Tomatoes, Onions and Bell Peppers with Tomato Sauce

**Vegan Pizza** Spinach, Caramelized Garlic, Shallots and Roma Tomatoes with Pesto

**BL8 Peruvian Salad Bar . . . . . 22.95**

Soup du Jour  
Housemade Macaroni Salad  
Orzo Salad  
Hummus and Pita Bread  
Chef's Salad Bar with Romaine Lettuce and Baby Green Spinach with Garbanzo Beans, Albacore Tuna, Grilled Chicken, Seared Tofu, Eggs, Mushrooms, Olives, Cucumbers, Tomatoes, Carrots and Fresh Buffalo Mozzarella Cheese with Fresh Baked Garlic Croutons  
Chef's Selection of Three Salad Dressings  
Assorted Breads

**BL9 Taco Bar Buffet . . . . . 19.95**

Chicken Tortilla Soup  
Taco Shells and Flour Tortillas with Ground Beef, Shredded Chicken, Lettuce, Cheese, Diced Tomatoes, Chopped Onions, Cilantro, Lime Wedges, Jalapeños, Salsa, Sour Cream and Guacamole  
Spanish Rice  
Stewed Black Beans  
Add Cheese Enchiladas 2.00 per person

**BL10 Wrap Buffet . . . . . 22.95**

Mixed Greens, Tomatoes, Mushrooms, Garbanzo Beans, Bell Peppers, and Cauliflower with House Vinaigrette and Ranch Dressing  
Assorted Wrap Platter with Teriyaki Chicken, B.L.T., and Roasted Vegetable and Hummus on Flour and Whole Wheat Tortillas  
Housemade Macaroni Salad  
Roasted Herb Potato Salad  
Kettle Chips

**Luncheon Buffet Desserts**

*Please choose one of the following desserts with your buffet.*

Chocolate Layered Cake  
Carrot Cake  
with Cream Cheese Frosting  
Assorted Cupcakes

Fresh Fruit Cobbler (Hot)  
Key Lime Cheesecake  
Red Velvet Cake

Warm Gingerbread Cake  
with Maple Glaze  
Coconut Cream Pie  
Apple Tart

# Small Group Lunches

10-person minimum. Service is for 1 ½ hours. These luncheons are convenient for working lunches and are prepared for “quick self-service.” All Small Group Luncheons are served with Chef’s Selection of Dessert. All working lunches include Fresh Brewed Regular and Decaffeinated Coffee or Tea. Beverage substitutions can be Iced Tea, Lemonade or Sparkling Cranberry Punch.

## **SGL1 Deli Board (self-serve) . . . . . 21.50**

Mixed Salad Greens with Vinaigrette  
Selection of Thinly Sliced Pastrami, Roast Beef, Turkey,  
Black Forest Ham, Balsamic Portabella Mushroom, Eggplant,  
Swiss, Cheddar, Havarti and Pepper Jack Cheeses  
An Assortment of Sandwich Rolls and Condiments  
Fresh Herb Potato Salad  
Chef’s Selection of Dessert

## **SGL2 Salad Bar (self-serve) . . . . . 18.00**

Soup du Jour  
Mixed Salad Greens with Condiments and Two Dressings  
Tuna, Chicken and Egg Salads on Pita Bread  
Chef’s Selection of Dessert

## **SGL3 Fajita Bar (self-serve) . . . . . 22.95**

Gazpacho or Mexican Tortilla Soup (choose one)  
Fresh Tortillas, Lime Marinated Chicken and Soy Marinated Beef,  
Pinto, Red and Black Bean Fillings, Shredded Cheese, Cilantro,  
Onions, Tomatoes, Green Chilis, Salsa and Sour Cream  
Roasted Red Pepper Mexican Rice  
Chef’s Selection of Dessert

## **SGL4 Spud Fest (self-serve) . . . . . 16.95**

Caesar Salad Tossed with Roma Tomatoes, Asiago,  
Pepperoncini, Freshly Baked Garlic Croutons  
and Caesar Dressing  
Idaho Baked Potato Bar with Fresh Toppings, including:  
Shredded Cheddar and Jack Cheeses, Bacon Bits,  
Steamed Broccoli and Cauliflower, Sautéed Mushrooms,  
Caramelized Onions, Vegetarian Chili, Sour Cream,  
Chives and Whipped Butter  
Chef’s Selection of Dessert

## **SGL5 Italian Buffet (self-serve) . . . . . 18.95**

Caesar Salad Tossed with Roma Tomatoes, Asiago,  
Pepperoncini, Freshly Baked Garlic Croutons  
and Caesar Dressing  
Capatavi with Pesto Cream and Bolognaise Sauces  
Freshly Baked Focaccia Bread  
Chef’s Selection of Dessert  
Add Chicken Parmesan for 3.00 per person

# Gourmet Dinners

25-person minimum.

All dinners include Gourmet Breads, Fresh Brewed Regular and Decaffeinated Coffee or Tea.  
Beverage substitutions can be Iced Tea, Lemonade or Sparkling Cranberry Punch.

## GD1 ..... 49.95

Roasted Butternut Squash Soup with Crème Fraiche, drizzled with Walnut Oil  
Belgian Endive and Assorted Baby Greens and Poached Pears, Caramelized Pecans and Fresh Raspberry Vinaigrette  
Lemon Sorbet  
Aged Rib Eye Steak Topped with Orange Peppercorn Sauce  
Horseradish Mashed Potatoes  
Fire-grilled Asparagus  
Oven Roasted Roma Tomatoes

## GD2 ..... 51.95

Lobster Bisque en Croûte  
Heirloom Tomato Caprese Salad  
Raspberry Sorbet  
Filet Mignon with Burgundy Demi-Glace and Jumbo Prawns  
Rissolle Potatoes  
Buttered Brussels Sprouts with Oven Roasted Roma Tomatoes

## GD3 ..... 55.95

Corn Basil Chowder  
Yellow and Red Tomato Salad  
Filet Mignon with Applewood Smoked Bacon Wrapped Jumbo Sea Scallop  
Cheddar Cheese Mashed Potatoes  
Fire-grilled Asparagus

# Gourmet Desserts

Choose one.

**Chocolate Caramel Torte**  
with Burnt Caramel Mousse

**Housemade Tiramisu**  
with Coffee Anglaise

**Lemon Pistachio Napoleon**

**Lemon Mascarpone Cheesecake**  
with Fresh Berry Coulis

**Honey Lavender Crème Brûlée**

# Plated Dinners

25-person minimum.

All dinners include Freshly Baked Rolls, Soup or Salad, Dessert, Locally-roasted Brewed Regular and Decaffeinated Coffee or Tea. Beverage substitutions can be Iced Tea, Lemonade, or Sparkling Cranberry Punch.

Two Entrée Selections (not including vegetarian) may be accommodated at the higher priced entrée selection with the same accompaniments for the entire group. Please discuss this with your Conference Service Manager.

From the selections below and to the left, please choose one Salad or one Soup, and one Dessert. For upgraded Dessert selections, please see our Banquet Desserts Menu.

## Salads

- Traditional Caesar with Garlic Croutons and Asiago cheese
- Traditional House Salad with Ranch or Italian Dressing
- Tomato and Buffalo Mozzarella drizzled with Balsamic Vinegar and Olive Oil, sprinkled with Basil and Asiago Cheese
- Belgian Endive and Baby Greens with Herbed Goat Cheese, Caramelized Walnuts and Raspberry Vinaigrette
- Baby Greens with Heirloom Tomatoes and Fresh Herb Couscous
- Red Cabbage Salad with Pears, Walnuts and Local Goat Cheese

## Soups

- French Onion served with Parmesan Crostini
- Roasted Butternut Squash with Crème Fraiche drizzled with Walnut Oil
- Cream of Asparagus with Fire Roasted Bell Peppers
- Homemade Chicken Noodle
- Smoked Tomato Bisque
- Carrot Ginger
- Chicken Tortilla
- Miso, Tofu and Green Onion
- Sun Dried Tomato Soup with White Beans and Swiss Chard

## Desserts

- Old Fashioned Chocolate Layered Cake
- Key Lime Pie
- Banana Caramel Torte
- Assorted Mousse Cups – Choose Chocolate, Raspberry or Pistachio
- Chocolate Hazelnut Torte
- Chocolate Cheesecake
- Fresh Fruit Cups
- Housemade Tiramisu
- New York Cheesecake with Fresh Berry Coulis

### D1 ..... 29.95

- Broiled Breast of Chicken with Artichokes and Tomatoes in a White Wine Garlic Sauce, served with Plum Glazed Shrimp Brochette
- Spinach Tortellini stuffed with Ricotta Cheese and served with a Gorgonzola Cream Sauce
- Seasonal Vegetables

### D2 ..... 35.95

- Searred New York Steak rubbed in Cracked Black Pepper and served with a Cognac-Peppercorn Sauce
- Applewood Smoked Bacon-Leek Mashed Potatoes
- Seasonal Vegetables

### D3 ..... 38.95

- Grilled Filet Mignon Encrusted with Melted Maytag Cheese and a Shiraz Demi-Glace
- Applewood Smoked Bacon-Leek Mashed Potatoes
- Wild Mushroom Ragout
- Butternut Squash Puree

### D4 ..... 32.95

- Broiled Salmon with Asiago Caper Sauce
- Rice Pilaf with Fresh Herbs
- Seasonal Vegetables

### D5 ..... 32.95

- Double Cut Pork Chops with Boursin Cream and Dried Fruit Chutney
- Gorgonzola Mashed Potatoes
- Balsamic and Honey Glazed Carrots

### D6 ..... 26.95

- Chicken Breast Parmesan
- Spaghetti Squash with Oven Dried Romas
- Tomato Basil Couscous

### D7 ..... 26.95

- Maple-glazed Roasted Turkey served with Cranberry Orange Relish
- Granny Smith Apple and Mel Joul Date Stuffing
- Mashed Potatoes and Gravy
- Whipped Yams

### D8 ..... 27.95

- Roasted Pork Tenderloin served with an Orange-Balsamic-Thyme Reduction
- Au Gratin Potatoes
- Green Beans Amandine

### D9 ..... 32.95

- Blackened or Herb-crusted (choose one) Halibut with a Mango Puree
- Au Gratin Potatoes
- Green Beans

### D10 ..... 35.95

- Barbecue Salmon with Braised Short Ribs
- Red Skinned Smashed Potatoes
- Broccoli and Cauliflower

### D11 ..... 41.95

- Filet Mignon with Cabernet Demi-Sauce and Crab Cakes with a Spicy Mayonnaise
- Red Skinned Smashed Potatoes with Cheddar
- Fire-grilled Asparagus and Tomatoes

- D12** ..... **37.95**  
 Organic-Free Range Chicken with Salsa Fresca  
 Pommes Frites  
 Organic Baby Vegetables
- D13** ..... **36.95**  
 Grilled Salmon with Southwestern Herb Rub on a Bed of Black Bean, Corn and Cilantro Salad  
 Chicken Florentine with Lemon Cream Sauce  
 Herbed Basmati Rice  
 Grilled Marinated Vegetables
- D14** ..... **41.95**  
 Grilled Filet Mignon with Orange Peppercorn Sauce  
 Rosemary and Garlic Marinated Chicken Breast  
 Over Roasted Fingerling Potatoes  
 Broccoli and Cauliflower Au Gratin
- D15** ..... **36.95**  
 Olive Oil Poached Alaskan Wild Salmon with Wilted Frisée  
 Chive Wild Mushroom Risotto Cake  
 Spaghetti Squash and Baked Roma Tomatoes

- D16 (Vegetarian)** ..... **25.95**  
 Asian Vegetarian Stir Fry with Tempeh and Tofu over udon noodles served with a Plum Sauce, garnished with Peanuts
- D17 (Vegetarian)** ..... **25.95**  
 Wild Mushroom Ravioli in Sage and Brown Butter Sauce topped with Sun Dried Tomato Pesto  
 Creamy Polenta with Fire-grilled Peppers  
 Grilled Marinated Japanese Eggplant
- D18 (Vegetarian)** ..... **26.95**  
 Eggplant Parmesan  
 Spaghetti Squash with Oven Dried Romas  
 Herbed Couscous

## Small Group Dinners

*10-person minimum, 30-person maximum.*

*Dinners are sit-down and include Chef's Selection of Dessert, Fresh Brewed Regular and Decaffeinated Coffee, or Tea, and Freshly Baked Rolls and Butter. Beverage substitutions can be Iced Tea, Lemonade, or Sparkling Cranberry Punch.*

- SGD1** ..... **25.95**  
 Soup du Jour or Mixed Garden Greens (choose one)  
 Mahi Mahi with Fresh Pineapple and Mango Salsa  
 Herbed Basmati Rice  
 Stir Fried Asian Vegetable Medley  
 Add 3.00 per person to turn into a Buffet
- SGD2** ..... **26.95**  
 Soup du Jour or Mixed Garden Greens (choose one)  
 Chicken Marsala served on a Bed of Linguine  
 Duet of Squash  
 Add 3.00 per person to turn into a Buffet

- SGD3** ..... **35.95**  
 Soup du Jour or Mixed Garden Greens (choose one)  
 10 oz. Rib Eye Steak with Green Peppercorn Demi Sauce  
 Garlic Mashed Potatoes  
 Fresh Asparagus served on a Bed of Spaghetti Squash and Oven Roasted Roma Tomatoes

# Dinner Buffets

30-person minimum. Service is for 1 ½ hours.

All buffets include Freshly Baked Breads and Fresh Brewed Regular and Decaffeinated Coffee or Tea.  
Beverage substitutions can be Iced Tea, Lemonade or Sparkling Cranberry Punch.

## DB1 ..... 37.50

Three Choices each from "Starters", "Accompaniments"  
and "Entrees"  
One Choice from "Breads"

## DB2 ..... 35.50

Three Choices each from "Starters" and "Accompaniments"  
Two Choices from "Entrees"  
Once Choice from "Breads"

## DB3 ..... 31.95

Two Choices each from "Starters", "Accompaniments"  
and "Entrees"  
One Choice from "Breads"

### Starters

Soup du Jour  
Mixed Salad Greens with Dressings and Condiments  
Marinated Artichoke Salad  
Black Bean and Corn Salad  
Tomato Cucumber Salad  
Spinach Salad with Honey Mustard Dressing  
Traditional Caesar Salad  
Italian Antipasto Platter  
Lentil Tomato Salad  
Ginger Quinoa Salad with Apples, Edamame and Coconut

### Accompaniments

Baked Butternut Squash  
Seasonal Vegetables  
Eggplant Caponata  
Green Beans Amandine  
Garlic Smashed Potatoes  
Au Gratin Potatoes  
Red Skinned Potatoes with Fresh Herbs  
Hunters' Rice  
Asiago Cheese Risotto with Leeks and Mushrooms  
Horseradish Mashed Potatoes  
Wasabi Mashed Potatoes  
Tri Colored Peruvian Potatoes  
Brussels Sprouts with Chorizo Sausage  
Honey Balsamic Braised Baby Carrots  
Capatavi Pasta with Vegetables and Cheese

### Breads

House Baked Dinner Rolls  
House Baked Corn Bread  
French Baguettes  
Focaccia  
Garlic Breadsticks  
Assorted Savory Biscuits

### Entrees

Boneless Leg of Lamb with Whole Grain Dijon Mustard Sauce  
Turkey with Gravy and Cranberry Relish  
Prime Rib of Beef with Au Jus and Horseradish Sauce (Add 4.00  
per person for this meat selection – includes carver)  
Chicken Piccata  
Eggplant Parmigiana (v)\*  
BBQ Beef Brisket  
Rosemary Chicken Breast  
Chicken Florentine  
Vegetable Szechuan Stir Fry with Tofu (v)\*  
Rigatoni Puttanesca with Vegetarian Meatballs (v)\*  
Mahi Mahi with Mango Salsa  
Seared Salmon Filet with a Dill Beurre Blanc  
Vegetable (v)\* or Meat Lasagna  
Medallions of Pork sautéed with Apples and served with Green  
Peppercorn Sauce  
*(If a carver is preferred there is a fee of  
40.00 for each carved entrée selection)*

### Desserts (Choose two of the following items)

Chocolate Crème Pie  
Coconut Crème Pie  
Banana Crème Pie  
Key Lime Pie  
Fresh Seasonal Fruit Pie  
Chocolate Cheesecake  
Raspberry Cheesecake  
Key Lime Cheesecake  
New York Cheesecake  
Turtle Cheesecake  
Fresh Fruit Cup  
Panna Cotta with Fresh Seasonal Fruit  
Pumpkin Crème Roll  
Housemade Tiramisu  
Warm Chocolate-Banana Bread Pudding with Chocolate  
and Caramel Sauces  
Warm Seasonal Fruit Crisp with Freshly Whipped Cream

# Theme Buffets

30-person minimum. Service is for 1 ½ hours.

All Theme Buffets include Fresh Brewed Regular and Decaffeinated Coffee or Tea. Beverage substitutions can be Iced Tea or Lemonade.

Additional Theme Buffets can be custom designed with your Conference Service Manager.

## T1 Western Barbecue

**Barbecued Chicken and St. Louis-style Pork Ribs** ..... 33.95

**Petite Rib Eye Steak (one per person) and Barbecued Chicken** ..... 39.95

Mountain Greens with Condiments  
Coleslaw  
Lentil Tomato Salad  
Corn on the Cob (Seasonal)  
Vegetarian Baked Beans  
Creamy Polenta with Mushroom Ragout  
Watermelon  
Freshly Baked Assorted Rolls  
Cinnamon Apple or Peach Cobbler (choose one).  
For A la Mode add 1.50 per person

## T2 Southwest

Chips and Salsa  
Hacienda Salad with Condiments, Red Peppers and Lime Cilantro Vinaigrette  
Mexican Rice  
Southwest Beans  
Spinach Enchiladas with Ranchero Sauce  
Chicken Fajitas with Grilled Onions and Peppers, Salsa, Sour Cream and Flour Tortillas  
Tres Leches with Fresh Fruit or Key Lime Cheesecake (choose one)

## T3 Italian

Caesar Salad  
Antipasto Presentation  
Chicken Piccata  
Italian Sausage with Peppers and Onions  
Vegetarian Lasagna  
Zucchini Provencal  
Focaccia  
Tiramisu or Panna Cotta with Fresh Berries (choose one)

## T4 Oktoberfest

Salad Greens with Vinaigrette  
Bavarian-style Sauerkraut  
Local Colosimo's Bratwurst with Hoagie Buns  
Paprika Chicken Thighs garnished with Fresh Herb Spaetzle  
Potato Pancakes with Sour Cream and Applesauce  
Seasonal Vegetables  
Rye Rolls  
Housemade Apple Strudel or German chocolate Cake (choose one)

## T5 Americana

Bleu Cheese, Walnuts and Poached Pears on Mountain Greens with choice of Homemade Ranch Dressing or a Sherry Vinaigrette and Oil and Vinegar  
Fresh Seasonal Fruit Salad with Passion Fruit Puree and Poppy Seeds  
Orange Marinated Halibut with Tomatillo Salsa on a Bed of Udon Noodles with Stir Fried Vegetables  
Prime Rib of Beef with Horseradish Sauce and Au Jus  
Cheddar Cheese Smashed Red Skin Potatoes  
Green Beans Amandine  
Assorted Dinner Rolls  
Old Fashioned Chocolate Cake with Vanilla Ice Cream

## T6 Taste of Utah

Mixed Salad Greens with Condiments and Two Dressings  
Rainbow Trout with Asiago Caper Sauce  
Buffalo Burgers with Condiments and Buns  
Funeral Potatoes  
Ambrosia Salad  
Coleslaw  
Corn on the Cob (Seasonal)  
Housebaked Corn Bread and Savory Biscuits  
Lime Green Jell-O  
Ice Cream with Chocolate Sauce, Caramel Sauce, Cookies and Brownies

## T7 Sustainable Buffet

Spinach Salad with Raspberries, Caramelized Walnuts, Red Onions, Mushrooms and Goat Cheese served with Raspberry Vinaigrette  
Snake River Farms Filet Medallions  
Wild Alaskan Salmon  
Organic-Free Range Chicken  
Idaho Red Skinned Smashed Potatoes with Cache Valley Cheddar Cheese  
Local Seasonal Vegetables  
Assortment of Rolls from our Local Sycamore Bakery  
Fruit Crostada – Local Seasonal Fruit Wrapped in a Butter Dough

## Microbrewfest Buffet

30-person minimum, 400-person maximum. Service is for 1 ½ hours.

The Microbrewfest Buffet is priced per person and includes all buffet stations, Fresh Brewed Regular and Decaffeinated Coffee and Freshly Baked Rolls. Beers are priced separately.

### T8 Microbrewfest Buffet . . . . . 44.95

#### Station I

- Pepper Crusted Buffalo Prime Rib with Condiments (includes carver)
- Mini Red Skinned Potatoes with Crème Fraiche
- Suggested Beer – Squatter’s Polygamy Porter

#### Station II

- Chicken Breast Florentine with Melted Mozzarella and Lemon Cream Sauce
- Smoked Tomato Bisque
- Suggested Beer – Cutthroat Pale Ale

#### Station III

- Blackened Ahi Tuna with Cucumber Vinaigrette, garnished with Baby Bok Choy and Napa Cabbage
- Spaghetti Squash with Steamed Asparagus and Roasted Romas
- Suggested Beer – Squatters Hefeweizen

#### Station IV

- Chocolate Hazelnut Torte
- Housemade Vanilla Bean Ice Cream
- Fresh Ground Locally Roasted Coffee and Decaffeinated Coffee

## The Cliff Buffet

30-person minimum, 400-person maximum. Service is for 1 ½ hours.

The Cliff Buffet is priced per person and includes all buffet stations, Fresh Brewed Regular and Decaffeinated Coffee and Freshly Baked Breads and Rolls.

### T10 Cliff Buffet . . . . . 43.95

#### Starter

- Gorgonzola, Poached Pears and Pecan Salad with Warm Panchetta Bacon Balsamic Vinaigrette

#### Station I

- Halibut Tacos with Cabbage, Cilantro, Salsa, Sour Cream, Diced Tomatoes, Mixed Cheeses and Flour Tortillas or Taco Shells

#### Station II

- Pasta: Spinach Tortellini, Wild Mushroom Ravioli and Fettuccine
- Sauces: Marinara, Marsala, Spinach and Chicken Cream

#### Station III

- Assorted Sushi Rolls (Tuna, Cucumber and Vegetable)
- Miso Soup with Tofu and Green Onions
- Vegetarian Spring Rolls with Sweet Chili Dipping Sauce
- Asian Specialty Salads

#### Station IV

- Dessert Display to include your choice of Three Buffet Dessert Items

## The International Buffet

50-person minimum, 400-person maximum. Service is for 1 ½ hours.

The International Theme Buffet is priced per person and includes Fresh Brewed Regular and Decaffeinated Coffee or Tea.

### T9 International Buffet . . . . . 50.95

#### From the Far East

- Miso Soup with Tofu and Green Onions
- Lemon Grass Chicken on a Bed of Udon Noodles
- Szechuan Beef and Broccoli
- Asian Stir Fried Vegetables
- Vegetable Spring Rolls with Spicy Peanut Dipping Sauce

#### Oktoberfest

- Grilled Local Colosimo’s Bratwurst and Weisswurst
- Bavarian Style Sauerkraut
- Potato Pancakes with Sour Cream and Applesauce
- Baked Rye Rolls

#### From the Southwest

- Vegetarian Fajitas with Peppers, Onions, Tofu and Flour Tortillas
- Stewed Black Beans
- Shrimp Quesadillas
- Tortilla Chips, Salsa, Guacamole and Sour Cream

#### De Italia!

- Chicken Parmesan
- Zucchini Provencal
- Capatavi with Bacon and Colosimo’s Red Wine Italian Sausage
- Antipasto Presentation
- Freshly Baked Garlic Bread

#### Del Mar

- Add 6.95 per person
- Shrimp Cocktail
- Steamed Clams with Garlic-Lemon Broth
- Smoked Salmon Platter

#### International Desserts

- Tiramisu
- Coconut Panna Cotta
- Apple Strudel
- Key Lime Pie

## Banquet Desserts\*

*5.50 each, per person*

### Lemon Meringue Pie

with Coconut Anglaise and Blueberry Coulis

### Fresh Fruit Tart

with Crème Anglaise and Puree of Kiwi

### Chocolate Cheesecake

### Chocolate Toffee Mousse Cup

*6.50 each, per person*

### Chocolate Espresso Torte

with Costa Rican Coffee Anglaise

### Chocolate Decadence

with Fresh Berries

### Coconut Panna Cotta

with Fresh Mango and Passion Fruit Caramel

### Strawberry Cream Puffs

filled with Crème, topped with Dark Chocolate Sauce

### Lemon Pistachio Cake

with Fresh Lemon Curd

*7.50 each, per person*

### Classic Crème Brûlée

with Fresh Berries and Assorted tea Cookies  
(50-person maximum)

### Strawberry Panna Cotta Tart

with Pistachio Anglaise

### Grand Marnier Mousse

with Blackberries and Mango Caramel Sauce

## Dessert Sampler

*25-person minimum.*

*10.95 per person*

*Choose three.*

### White Chocolate Mousse

with Raspberry Coulis

### Assorted Mini Cheesecakes

### Traditional Cream Puffs

### Chocolate Hazelnut Torte

### Assorted Mini Fruit Tarts

### Assorted Mousse Cups

## Chef Attended Flambé Station

*25-person minimum; 150-person maximum.*

*8.95 per person.*

*Served with Vanilla Bean Ice Cream (Choose Two)*

### Bananas Foster

### Cherries Jubilee

### Tequila Peaches

### Crepes Suzette

*\*If you would like to substitute one of the above desserts on a menu that includes a dessert, add 3.50 to the menu price.*

## Reception Specialties

An asterisk (\*) indicates that a carver or chef is included.

- R1 Sushi Sampler** (serves 25) . . . . . **400.00**  
 Slice Sashimi (Ahi, Hamachi, and Salmon), Spicy Tuna, Blackened Scallops, Greenlip Mussels, California Rolls, Vegetable Rolls, Nigiri (Ebi, Unagi and Inari), Edamame, Pickled Herring, Chuka Ika and Seaweed Salad accompanied by Gari, Wasabi and Soy Sauce
- R2\*** (serves 30) . . . . . **195.00**  
 Whole Roast Turkey with Gravy and Cranberry Relish  
 Freshly Baked Rolls
- R3\*** (serves 25) . . . . . **250.00**  
 Whole Roasted Beef Tenderloin with Green Peppercorn Demi-glace
- R4\*** (serves 30) . . . . . **275.00**  
 Prime Rib of Beef with Horseradish Sour Cream and Au Jus served with French Bread Baguettes
- R5** (serves 25) . . . . . **225.00**  
 Maple Bourbon Glazed Ham with Grilled Pineapple  
 Freshly Baked Rolls
- R6** (serves 20) . . . . . **200.00**  
 Salmon Wellington: Fresh Atlantic Salmon with Mushroom Duxelle and Spinach in Puff Pastry, served with a Cucumber Dill Cream Sauce
- R7** (serves 25) . . . . . **225.00**  
 Antipasto Platter: a Selection of Italian Meats and Cheeses, Grilled Marinated Vegetables and a Selection of Three Chef's Specialty Sauces
- R8 Salad Station** . . . . . **4.95**  
 (per person; 25-person minimum)  
 Traditional Caesar Salad Station with Garlic Dressing and House Baked Croutons
- R9 Martini Mashed Potato Bar** . . . . . **10.00**  
 (per person; 20-person minimum)  
 Toppings include: Steamed Broccoli, Cauliflower, Applewood Smoked Bacon Bits, Gorgonzola and Cheddar and Jack Cheeses, Sour Cream, Horseradish, Caramelized Onions, Sautéed Mushrooms, Gravy and Butter
- R10 Pasta Station** . . . . . **10.95**  
 (per person; 25-person minimum)  
 Linguine and Capatavi with Tomato Basil, Mushroom Marsala, Three Cheese, and Spinach Chicken Cream Sauces  
 Garlic Bread Sticks
- R11 Taco Station** . . . . . **10.95**  
 (per person; 25-person minimum)  
 Tortilla Chips and Salsa  
 Beef and Chicken Taco Meat, Vegetarian Refried Beans, Taco Shells, Tomatoes, Sour Cream, Cheese, Lettuce, and Diced Green Chiles

## Fresh Seafood

Prices are per dozen.

- Jumbo Shrimp . . . . . 48.00  
 Shrimp Brochettes . . . . . 36.00  
 Oysters on the Half Shell . . . . . 36.00

## Reception Displays

- R12 Middle Eastern Platter** (serves 25) . . . . . **190.00**  
 Lentil Salad, Cucumbers with Feta Cheese, Couscous, Hummus and Baba Ghanoush with toasted Pita Bread
- R13** (serves 25) . . . . . **215.00**  
 Selection of Deli Cuts to include Roast Beef, Black Forest Ham, Smoked Turkey and Cheeses with Housemade Potato Salad, Condiments and Freshly Baked Rolls
- R14** (serves 25) . . . . . **190.00**  
 Deluxe Display of Seasonal Fruits and Berries in Season
- R15** (serves 25) . . . . . **190.00**  
 Imported and Domestic Cheese Display served with Assorted Crackers and Sliced French Baguettes
- R16** (serves 25) . . . . . **175.00**  
 Assorted Petit Four Display (3 per person)
- R17** (serves 30) . . . . . **115.00**  
 Crudités Display with Broccoli, Cauliflower, Celery, Carrots, Radishes, Green Peppers, Mushrooms and Cherry Tomatoes with Asiago Ranch Dip or Roasted Onion Dip (choose one)
- R18** (serves 25) . . . . . **115.00**  
 Baked Brie in Puff Pastry with Candied Nuts and Cinnamon, served with Assorted Crackers and Garnished with Fresh Fruit
- R19** (serves 25) . . . . . **130.00**  
 Assorted Gourmet Cookie Tray (3 per person)
- R20** (serves 25) . . . . . **175.00**  
 Assorted Vegan/Gluten Free Cookie Tray (3 per person)
- R21** (serves 25) . . . . . **150.00**  
 Chocolate Éclairs and Assorted Cream Puff Tray (3 per person)
- R22** (serves 25) . . . . . **195.00**  
 Housemade Candies to Include: Chocolates, Peanut Brittle, English Toffee, Turtles, Peanut Butter Cups, Nut Brittle, Chocolate Covered Cherries and Chocolate Covered Caramels

## Dessert Reception Specials

- R23 Chocolate Fondue.** . . . . . **6.95**  
 (per person; 25-person minimum, 100-person maximum)  
 White and Dark Chocolate Fondue with Assorted Seasonal Fruit and Accompaniments
- R24 S'mores** (per person; 20-person minimum) . . . . . **7.95**  
 (service is for 1 ½ hours)  
 Hershey's Chocolate Squares  
 Marshmallows  
 Graham Crackers  
 Swiss Hot Chocolate with Freshly Whipped Cream and Chocolate Shavings

Note: This menu is designed for outdoor or indoor use. A fire pit may be used in designated outdoor locations. 150.00 set-up fee per fire pit, with a maximum of 3 fire pits.

## Reception Selections (Hot)

Each item is to be selected individually and is priced per piece.  
The minimum order is 3 dozen each. Items with an asterisk (\*)  
can be butler passed for an additional 20.00 per server per hour.

### R25

Jalapeño Poppers*	2.50
Mini Black Bean Quesadillas*	2.50
Buffalo Chicken Wings (hot or barbecue) with Bleu Cheese Dip	2.50
Mushroom Caps with Italian Sausage	2.50
Potstickers with Szechuan Dipping Sauce	2.50
Deep Fried Mushrooms with Ranch Dressing	2.50

### R26

Chicken Satay with Peanut Sauce	3.00
Portabella Mushroom Beggars Purse	3.00
Beef Satay with Szechuan Dipping Sauce	3.00

### R27

Spanakopita	3.25
Petite Chicken Cordon Bleu*	3.25
Vegetarian Spring Rolls with Asian Dipping Sauce*	3.25
Mushroom Caps Stuffed with Spinach and Asiago	3.25
Duck Spring Roll with Asian Plum Sauce	3.25
Deep Fried Artichokes	3.25

### R28

Blackened Petite Lamb Chops with Orange Peppercorn Dipping Sauce	3.50
Coconut Shrimp with Mango Pineapple Chutney	3.50
Mini Crab Cakes with Dijon Sauce	3.50
Applewood Smoked Bacon Wrapped Jumbo Scallops	3.50

## Reception Selections (Cold)

Each item is to be selected individually and is priced per piece.

The minimum order is 3 dozen each. These items can be butler passed for an additional 20.00 per server per hour.

### R29

Mini Crepes with Asparagus	2.75
Boursin Almonds en Croustade	2.75
Crevette Shrimp and Egg Toasts	2.75
Smoked Salmon Canapés with Dill Cream	2.75
Vegetarian Sushi Rolls	2.75

### R30

Fresh Fruit Kabobs	3.00
Bruschetta with Pesto and Tomatoes	3.00
Deviled Eggs Sprinkled with Crevette Shrimp	3.00

### R31

Beggars Purses: Crepe Purses with Savory Duck Filling	3.25
Blackened Rare Ahi Canapés with Spicy Mayonnaise	3.25
Chicken Salad in Butter Leaf Lettuce Cups	3.25
Bruschetta with Asparagus and Fontina Cheese	3.25
Sliced Roma Tomatoes with Fresh Mozzarella, served with a Balsamic Glaze on Sourdough Toast	3.25

## Light Selections

Serves 25 people.

Spinach Artichoke Dip with Sliced Baguettes	33.00
Warm Artichoke Dip with Toasted Baguettes	36.00
Tortilla Chips, Salsa and Guacamole	35.00
Kettle Chips with Asiago Ranch or Roasted Onion Dips	20.00
Assorted Roasted Nuts	36.00
Salty Bar Snacks	20.00
Pretzels	15.00
Assorted Flavored Gourmet Popcorn	20.00
Hummus with Grilled Pita Bread	36.00
Wasabi Almonds	38.00
Wasabi Peas	35.00
Chex Mix	24.00
Gold Fish	38.00
Pearl Mints/Butter Mints	35.00
Yogurt Covered Pretzels	35.00

## Gourmet Pizza

12 slices per pizza.

### R32 White Pizza 38.00

Grilled Chicken, Ricotta and Mozzarella Cheeses, Red Onions, Artichoke Hearts and Toasted Pine Nuts with Creamy White Garlic Sauce

### R33 Southwest Pizza 38.00

Chorizo, Pepper Jack Cheese, Black Olives, Fresh Tomatoes, Onions and Bell Peppers with Tomato Sauce

### R34 Vegan Pizza 38.00

Spinach, Shallots, Caramelized Garlic and Tomatoes with Pesto Sauce

### R35 Hawaiian 38.00

Canadian Bacon, Pineapple and Mozzarella with Tomato Sauce

### R36 Margherita Pizza 38.00

Fresh Buffalo Mozzarella, Tomatoes and Fresh Basil Leaves with Tomato Sauce

### R37 Build Your Own Pizza 38.00

Choice of One Topping; Additional Toppings add 2.00

#### Meats

Chicken	Pepperoni	Ham
Italian Sausage	Chorizo	Canadian Bacon

#### Vegetarian

(Includes Three Toppings)

Onions	Peppers	Tomatoes
Olives	Mushrooms	Artichoke Hearts
Pineapple		

#### Sauce Selections

Pizza Sauce	Pesto	Bar-B-Q
Garlic & Olive Oil	Alfredo	

## Reception Beverages

Sparkling Cranberry Punch	32.00/gal.
Sparkling White Grape Punch	34.00/gal.
Non-Alcoholic Sparkling Cider	10.95/per Bottle

# We Care About You

## A Note Regarding Alcohol

In the interest of our guests' safety, we follow this policy to promote the responsible use of alcoholic beverages:

- Our servers and managers are trained to be alert for signs of intoxication and advise our valued guests when switching to non-alcoholic refreshments becomes necessary.
- Our servers are certified by an industry training program to make these decisions and are completely supported by management.
- If we must refuse service, please remember it is for your safety and that of our community.

## Liquor Service

If you are considering service for a function at Snowbird, Snowbird personnel must provide liquor and service to your group. All evening parties must be completed by midnight.

## Wine Service

The client may furnish corked wine provided there is a Utah State liquor seal on each bottle. Wine from outside the State of Utah cannot be brought in. Under Utah State Liquor Laws, if a client provides his own wine, Snowbird cannot make any other alcohol products available. Snowbird will charge corkage fees of 10.00 per 750 ml bottle and 15.00 per 1500 ml bottle. Snowbird will purchase and supply wine and liquor that is not carried in stock at the client's request, but only with advance payment.

# Hosted Bar Arrangements

We recommend a minimum of 1 bartender for every 100 guests.

<b>Bartender Per Hour (2 hour minimum)</b>	<b>25.00</b>
<b>Each Additional Hour</b>	<b>15.00</b>
<b>Cocktail Server Per Hour</b>	<b>25.00</b>

## Mixed Drink Pricing

Gratuity is charged where applicable.

<b>House Liquors</b>	<b>.5.25</b>
Smirnoff Vodka, Tanqueray Gin, Dewar's Scotch, Cuervo Gold Tequila, Canadian Club, Jack Daniel's Whiskey, Bacardi Rum	

<b>Premium Liquors</b>	<b>.6.25</b>
Ketel One, Bombay Sapphire, Johnny Walker Black Label, Cuervo Traditional Tequila, Crown Royal, Knob Creek, Captain Morgan's Private Stock	

<b>House Cordials</b>	<b>.6.25</b>
Kahlua, Baileys Irish Cream, Amaretto, Frangelico, Korbel Brandy	

<b>Premium Cordials</b>	<b>.6.75</b>
Drambuie, Grand Marnier, Courvoisier VSOP, B&B	

Cordials are served with regular coffee, decaf, hot chocolate, hot cider. Upgrade to Gourmet Coffee at the price listed in menu.

Other brands are available, please ask your Conference Service Manager. Snowbird does charge a Special Order Service Charge for each item requested.

## Beverages

Prices are per bottle, can or glass.  
Gratuity & tax are charged where applicable.

<b>Domestic Beer</b>	<b>4.25 ea.</b>
<b>Local Microbrews</b>	<b>4.75 ea.</b>
<b>Imported &amp; U.S. Microbrews</b>	<b>5.75 ea.</b>
<b>Nonalcoholic Beer</b>	<b>4.00 ea.</b>
<b>Red Bull</b>	<b>3.75 ea.</b>
<b>Assorted Soft Drinks</b>	<b>2.75 ea.</b>
<b>House Wine by-the-glass</b>	<b>6.25</b>
<b>Select Wine</b>	<b>Refer to Wine List</b>

## Cash Bar Arrangements

We recommend a minimum of 1 bartender and 1 ticket seller for every 100 guests. Guests purchase a ticket for the desired beverage and redeem it at the bar.

### Bartender

Bartender charges are based on the following; per bar for two hours.

400.00 or more	Complimentary
350.00 to 399.00 (2 hr. minimum)	15.00/hour
300.00 to 349.00 (2 hr. minimum)	20.00/hour
Less than 300.00 (2 hr. minimum)	25.00/hour
Each additional hour	15.00

### Ticket Seller

Per Hour (2 hour minimum)	20.00
Each Additional Hour	15.00

### Drink Pricing

Gratuity included.

House Liquors	6.25
Smirnoff Vodka, Tanqueray Gin, Dewar's Scotch, Cuervo Gold Tequila, Canadian Club, Jack Daniel's Whiskey, Bacardi Rum	
Premium Liquors	7.25
Cordials	7.75
Imported and U.S. Microbrews	6.25
Domestic Beer	4.75
Local Microbrews	5.75
Nonalcoholic Beer	4.50
Red Bull	4.00
House Wine	6.75
Assorted Soft Drinks	3.00

## Hospitality Suite Service

### A Fully Stocked Bar in a Lodging Room 75.00/4 hours

Ice, glasses, stirrers, napkins and bar fruit is provided. This base charge is for four hours for up to 50 people maximum.

Additional Hours/Continual Service . . . . . 25.00/hour

### Beverages

Gratuity and tax are charged where applicable.

To be charged on a consumption basis.  
No partial returns will be accepted.

Orange Juice	10.00/qt.
Bloody Mary Mix	10.00/qt.
Tonic, Club Soda, Assorted Soft Drinks	2.75/ea.
Domestic Beer	4.25/ea.
Local Microbrews	4.75/ea.
Imported & U.S. Microbrews	5.75/ea.
Non Alcoholic Beer	4.00/ea.
Select Wines	Refer to Wine List

Please refer to our Hors d'oeuvres Receptions menu for your catering needs.

The above prices do not include the 21% service charge and applicable sales tax. Prices and menus subject to change. 05/11