

# Thanksgiving Buffet

Executive Chef Cory Anderson

Pastry Chef Anna Hirst

## ***Appetizers***

- International & Local Beehive Cheese Co. Display **V**  
assorted crackers
- Sliced Seasonal Fruit **GF DF V**

## ***Soups & Salads***

- Oven-Roasted Butternut Squash Soup **GF V**  
crème fraîche, chives
- Mixed Green Salad **GF V N**  
shaved fennel, green apple, walnut, apple cider vinaigrette
- Tri-Color Quinoa **GF V**  
fire-grilled vegetables

M&M Cookies **V**

Brownies **V**

Pumpkin Pie **V**

Southern Pecan Pie Bars **V N**

Lemon Meringue Pie **V**

New York Cheesecake **V**

Dark Chocolate Mousse Parfaits **GF**

## ***Amuse-Bouche***

- Caramelized Onion-Goat Cheese Phyllo Cups **V**
- Spinach Spanakopita **V**
- Puffed Pastry Bites **V**  
baked brie
- Sausage & Artichoke Stuffed Mushrooms\* **GF**

## ***Sides***

- Roasted Root Vegetables **GF DF V**
- Sautéed Green Beans **GF DF N**  
ham hock, toasted pecans
- Crispy Brussels Sprouts **GF V**  
pomegranate seeds, brown butter
- Candied Yams **GF V**  
toasted marshmallows
- Savory Stuffing **V**  
fresh herbs, granny smith apples

## ***Desserts***

- Chocolate French Silk Pie **V N**
- Tangy Pumpkin Mascarpone Roll **V**
- Coconut Cream Pie **V N**
- Snowbird's Signature Bread Pudding **V**
- Salted Caramel Crème Brûlée **V**
- Coconut Fruit Tart **V N**
- Snowbird's Signature Carrot Cake **V**

## ***Carving Station***

- Garlic-Herb Rubbed Prime Rib\* **GF**  
au jus, creamy horseradish

## ***Entrées***

- Slow-Roasted Turkey Breast\*  
cranberry-orange relish, whipped mashed potatoes, turkey gravy
- Herb Roasted Chicken\* **GF DF**  
lemon, garlic, fresh herbs
- Baked Salmon\* **GF**  
maple-mustard glazed, wild rice pilaf
- Butternut Squash Ravioli **V**  
fresh sage, brown butter
- Applewood-Smoked Ham\* **GF**  
fire-grilled pineapple, bourbon glaze

## ***Flambé Station***

- Bananas Foster **GF V**  
vanilla ice cream

## ***Kids' Station***

- Vanilla Ice Cream Cones  
chocolate sauce, rainbow sprinkles

**DF** Dairy-Free

**GF** Gluten-Free

**V** Vegetarian

**N** Contains Nuts or Nut Oils

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 food-borne illness. Consult your physician or public health official for further information.

A 19% gratuity will be added to guest checks of parties of 8 or more.

## THE ATRIUM

November 28, 2019  
11 am – 6 pm

Reservations: 801.933.2181  
or In-house Ext. 5700

Adults \$55 Children 6-12 \$29  
(Tax & gratuity not included.)

The Cliff Lodge, Level L1  
Snowbird Entry 4