



# Holiday Parties at Snowbird

Winter 20/21

## Holiday Buffet 1

One choice from "Starters"  
Two choices from "Accompaniments"  
One choice from "Entrées"  
One choice from "Desserts"

**\$42** per person,  
30-person minimum

## Holiday Buffet 2

Two choices from "Starters"  
Two choices from "Accompaniments"  
Two choices from "Entrées"  
One choice from "Desserts"

**\$47** per person,  
30-person minimum

## Holiday Buffet 3

Two choices from "Starters"  
Two choices from "Accompaniments"  
Three choices from "Entrées"  
Two choices from "Desserts"

**\$50** per person,  
30-person minimum

### Buffet Inclusions

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

### Holiday Beverage Options

Hot Apple Cider \$41/gallon  
Eggnog \$50/gallon

Call today before the best dates are gone.



Snowbird Group Sales .801.947.7900  
groupsales@snowbird.com

## Starters

New England Clam Chowder

Beef and Barley Soup <sup>DF</sup>

Spiced Butternut Squash Soup <sup>GF</sup> <sup>V</sup>

Arugula Salad <sup>GF</sup> <sup>V</sup>

caramelized walnuts, roasted fennel, shaved red onion, shaved carrots, dried cranberries, goat cheese, balsamic vinaigrette

Poached Pears on Mountain Greens <sup>GF</sup> <sup>V</sup>

bleu cheese, walnuts, choice of homemade ranch dressing, Champagne vinaigrette or oil & vinegar

Ceaser Salad

shaved parmesan, house-made croutons

Roasted Winter Vegetable Salad <sup>DF</sup> <sup>V</sup>

Israeli cous cous, dried cranberries, toasted almonds, honey-mustard dressing

Fresh Seasonal Fruit Salad <sup>GF</sup> <sup>DF</sup> <sup>V</sup>

passion fruit purée, poppy seeds

## Accompaniments

Candied Yams <sup>V</sup>

toasted marshmallows

Fried Garlic Green Beans <sup>GF</sup> <sup>DF</sup> <sup>V</sup>

Wild Rice Pilaf <sup>GF</sup> <sup>DF</sup> <sup>V</sup>

Crispy Brussels Sprouts <sup>GF</sup> <sup>DF</sup> <sup>V</sup>

Roasted Baby Carrots <sup>GF</sup> <sup>DF</sup> <sup>V</sup>

Roasted Butternut Squash <sup>GF</sup> <sup>V</sup>

Potatoes Mouseline <sup>GF</sup> <sup>V</sup>

Horseradish Smashed Potatoes <sup>GF</sup> <sup>V</sup>

Tri-Colored Peruvian Potatoes <sup>GF</sup> <sup>DF</sup> <sup>V</sup>

## Entrées

Slow Roasted Turkey

corn bread stuffing, gravy, cranberry relish

Seared Pork Loin <sup>GF</sup>

sautéed cinnamon apples, stone-ground mustard sauce

Herb Roasted Chicken <sup>GF</sup> <sup>DF</sup>

Seared Halibut <sup>GF</sup> <sup>DF</sup>

tomato, olives, capers

Maple-Honey Glazed Ham <sup>GF</sup>

Prime Rib of Beef <sup>GF</sup> <sup>DF</sup>

au jus, horseradish sauce

(add \$5 per person for this meat selection)

Stuffed Baked Salmon <sup>GF</sup> <sup>DF</sup>

citrus, herbs (add \$5 per person for this meat selection)

## Desserts

Chocolate Pots De Crème <sup>GF</sup> <sup>V</sup>

Classic Bread Pudding <sup>V</sup>

New York Cheesecake <sup>V</sup>

Chocolate Peppermint Bark Cheesecake <sup>V</sup>

Coconut Panna Cotta <sup>GF</sup>

pomegranate caramel sauce



All menus have a 30-person minimum and service is for 1 1/2 hours.

The above prices do not include a 22% service charge and applicable sales tax.