



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 ^{DF}

Spiced Butternut Squash Soup ^{GF} ^V

Arugula Salad ^{GF} ^V

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

Poached Pears on Mountain Greens ^{GF} ^V

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

Ceaser Salad

shaved parmesan, house-made croutons

Roasted Winter Vegetable Salad ^{DF} ^V

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

Fresh Seasonal Fruit Salad ^{GF} ^{DF} ^V

passion fruit purée, poppy seeds

Accompaniments

Candied Yams ^V

toasted marshmallows

Fried Garlic Green Beans ^{GF} ^{DF} ^V

Wild Rice Pilaf ^{GF} ^{DF} ^V

Crispy Brussels Sprouts ^{GF} ^{DF} ^V

Roasted Baby Carrots ^{GF} ^{DF} ^V

Roasted Butternut Squash ^{GF} ^V

Potatoes Mouseline ^{GF} ^V

Horseradish Smashed Potatoes ^{GF} ^V

Tri-Colored Peruvian Potatoes ^{GF} ^{DF} ^V

Entrées

Slow Roasted Turkey

corn bread stuffing, gravy, cranberry relish

Seared Pork Loin ^{GF}

sautéed cinnamon apples, stone-ground mustard sauce

Herb Roasted Chicken ^{GF} ^{DF}

Salmon ^{GF}

dill beurre blanc

Maple-Honey Glazed Ham ^{GF}

Prime Rib of Beef ^{GF} ^{DF}

au jus, horseradish sauce

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

Stuffed Baked Salmon ^{GF} ^{DF}

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

Desserts

Chocolate Pots De Crème ^{GF} ^V

Classic Bread Pudding ^V

New York Cheesecake ^V

Chocolate Peppermint Bark Cheesecake ^V

Coconut Panna Cotta ^{GF}

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.