

Private Dining



SeventyOne™



The Cliff Lodge
Level L2
801.947.7900 | groupsales@snowbird.com

Appetizers

Chilled Gulf Shrimp* | GF | 49/Dozen
Cocktail Sauce, Wasabi Cream & Lime

House Smoked Chicken Wings* | GF | 49/Dozen
Smokey Blue Cheese & BBQ Dipping Sauce

Soft Pretzel Sticks | V | 42/Dozen
IPA White Cheddar Fondue

Warm Spinach-Artichoke Dip | V | 9.95/4 People
Sliced Baguette

Buffalo Cauliflower | V | 11.95/4 People
Parsley & Smoked Blue Cheese Dressing

Fried Shrimp* | DF | 59/Dozen
Tartar Sauce

Ahi Tuna Nachos* | 12.95/4 People
Wonton Chips, Asian Greens, Avocado, Cilantro, Black Sesame & Wasabi Cream

Flatbreads | 12.95/4 People

SeventyOne Margarita | V, N |
Almond Pesto, Tomato & Fresh Mozzarella

BBQ Chicken*
Bacon, Red Onion & Beehive
Applewood-Smoked Cheese

Sicilian*
Marinara, Fennel Sausage & Roasted Olives

Chicken Alfredo*
Artichoke & Spinach

Platters

Crudités | GF, V | 150/25 People
Broccoli, Cauliflower, Carrots, Cucumbers, Celery, Mushrooms, Grape Tomatoes & Ranch Dip

Fresh Fruit & Seasonal Berry Platter | GF, DF, VG | 160/25 People
Seasonal Fruit & Berries

Cheese Board & Fruit | 180/25 People
Assorted Sliced Breads, Crackers

Antipasto Platter | 205/25 People
Olives, Artichoke Hearts, Grilled Vegetables, Salami*, Prosciutto*, Cheeses, Sliced Breads, Crackers

House Smoked Brisket Sliders* | 169/25 People
Beehive Smoked Cheddar on a Pretzel Roll

Vegan Sliders | DF, VG | 169/25 People
Impossible Plant Protein, Tomato Relish on a Brioche Bun



Reception



Lunch Menu \$50/Person

Appetizers

Served family style

Ahi Tuna Nachos*
Wonton Chips, Asian Greens, Avocado, Cilantro, Black Sesame & Wasabi Cream

Chef's Selection of Flatbreads
SeventyOne Margarita | V, N |, BBQ Chicken*, Sicilian*, Chicken Alfredo*

Entrées

Crunchy Asian Salad | VG |
Artisan Lettuce, Napa Cabbage, Avocado, Soba Noodles, Crispy Wonton & Ginger-Sesame Vinaigrette

or

Grilled Chicken Club* | DF |
Avocado, Bacon, Lettuce, Tomato & Mayonnaise

or

Peruvian Burger*
Thick-Cut Bacon, White Cheddar, Crisp Onions & BBQ

or

Jumbo Fried Shrimp*
Horseradish Chili Sauce, Fries & SeventyOne Slaw

or

Veggie Sandwich | V |
"Chicken Sandwich Style" Fried Garden Patty, Swiss Cheese

Sides

Served family style to accompany guests' lunch selections.

Wedge Cut Fries
Bacon-Cheese Fondue & Spicy Fry Sauce

Classic Baked Ziti Mac 'N' Cheese | V |
Toasted Breadcrumbs, White Cheddar Sauce

Desserts

Served family style.

A Selection of Sampling Milk Shakes & Cookies

Plated Lunch

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.

Prices do not include 21% service charge, private booking fees and applicable sales tax. All prices and menus are subject to change. August 2020



Four Course Dinner \$53/Person

Soup

Smoked Tomato Bisque | *V* |
Gruyère Toasts

Salad

House Salad | *VG* |
Mixed Green, Carrots, Cucumbers, Grape Tomatoes,
Lemon Vinaigrette

Entrée

Peruvian Burger*
Thick-Cut Bacon, White Cheddar, Crisp Onions
& BBQ, served with Wedge Cut Fries, Lettuce, Tomato,
Pickle & Onion

or

Jumbo Fried Shrimp* | *DF* |
Horseradish Chili Sauce, Fries, SeventyOne Slaw

or

Vegan Meatloaf | *DF, VG* |
Impossible "Meat", Cauliflower Mash, Spanish Sauce

Dessert

Hot Fudge Sundae | *DF, V* |
Vanilla Ice Cream, House-Made Fudge Sauce,
Whipped Cream with a Cherry On Top

Five Course Dinner \$62/Person

Appetizers

*Choose 2 Appetizers from the Reception section
(except Flat Breads) to be served Family Style.*

Soup

Old World Chicken Soup*
Eggs Noodles, Rustic Vegetables, Roasted Chicken

Salad

Caesar Salad
Artisan Romaine, Rustic Sourdough, Shaved Parmesan,
Roasted Garlic Dressing

Entrée

Northern Fried Chicken*
Pimento Creamed Corn, Mashed Potatoes,
Chili Infused Honey

or

House-Smoked St. Louis Ribs*
Southern Mopping Sauce, Fries & SeventyOne Slaw

or

Veggie Sandwich | *V* |
"Chicken Sandwich Style," Fried Garden Patty
& Swiss Cheese, served with Wedge Cut Fries, Lettuce,
Tomato, Pickle & Onion

Dessert

Warm Chocolate Brownie | *V* |
Vanilla Ice Cream, Hot Fudge, Whipped Cream
& Caramel Corn

Six Course Dinner \$71/Person

Starter

Chilled Gulf Shrimp* | *DF* | (2 Pieces)
Cocktail Sauce, Wasabi & Lime

Soup

Smoked Tomato Bisque
Gruyère Toast

Salad

Spinach Salad | *V, N* |
Goat Cheese, Sun-Dried Cranberry Pecan
& Raspberry Vinaigrette

Hot Appetizer

Classic Baked Ziti Mac 'N' Cheese | *V* |
Toasted Breadcrumbs, White Cheddar Sauce

Entrée

Half-Pound Cheeseburger*
Brisket, Chuck & Short Rib Blend & White Cheddar,
served with Wedge Cut Fries, Lettuce, Tomato,
Pickle & Onion

or

Slow-Roasted Brisket*
BBQ Jus, Mashed Potatoes, SeventyOne Slaw
& Horseradish Cream

or

Salt & Pepper Salmon* | *GF* |
Skillet-Roasted Cauliflower, Kale & Potatoes,
Parsley-Shallot Butter & Lemons

Dessert

Warm Apple Brown Betty | *V* |
Traditional American Cobbler With Crumb Crust
& Vanilla Ice Cream



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