Catering Information

Banquet Event Order Deadlines
All menu selections, audio-visual equipment, room set-up and other details pertaining to your event must be received no later than 5 weeks prior to the start of your event. All food and beverage prices are guaranteed no earlier than (60) days prior to the event. Detailed Banquet Event Orders (BEOs) will then be sent to you for final approval and signature. Signed BEOs must be received by Snowbird from the Group no later than 3 weeks prior to the first event. Food and beverage will not be ordered and staff will not be scheduled without signed Banquet Event Orders.

Guarantee
The exact number of guests attending each event must be provided by 12 p.m. (noon) three business days (excluding Saturdays & Sundays) prior to the first scheduled event. Guarantees for Wednesday events must be confirmed on the preceding Friday. We are prepared to serve up to 5% over the guaranteed attendance for groups of 300 or less and 3% for groups over 300. We are prepared to serve up to 5% over the guaranteed attendance for your group if your attendance requires an increase of the guarantee number on site. If the guarantee exceeds 5% anytime within the 72-hour period, a 10% surcharge will be included on the cost of the additional meals.

Meeting Reset Charges
For any changes made to a function within 24 hours, a minimum of $250 reset charge will be posted to the group’s Master Account.

Late Fee
Groups will be charged a late fee of $250 if food service is delayed more than 30 minutes past the pre-arranged time.

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 $250, 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. Meals are priced by a maximum of 90 minutes of service, not by the amount of food prepared. To ensure food safety and quality, buffet food may not be removed from function locations. Snowbird Policy dictates food, beverage, or alcohol purchased outside of Snowbird is not allowed in any event venue. A minimum guarantee of 25 persons is required for all buffet functions regardless of the number of persons served.

Outdoor Functions
Snowbird will adhere to all weather call policies as outlined in the contract. An outdoor grill station with attendant can be added for $300. Initial $300 fee includes 1 attendant with grill station for service of up to 90 minutes and up to 100 guests. A fee of $75 per hour, per attendant is applicable for serve times over 90 minutes. For groups over 100 an additional attendant is needed for every 100 guests. Each additional grill attendant is $150 for up to 90 minutes.

Plated Menus
If more than one entrée is selected, we request the client to provide each guest with an entrée selection indicator.

Special Meals
Special meals for dietary, health or religious reasons may be arranged with your Snowbird Service Coordinator prior to arrival. The exact number of special substitute meals must be specified with the

guaranteed attendance. Many of our menu items can be designed to meet, heart-healthy guidelines.

In the menus that follow, the following notations are used:
Gluten-Free 🌽️ Dairy-Free 🌍️ Vegetarian 🍽️

*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.

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 four-week notice. All special-order linens must be canceled 45 days prior to the event. Cancellations made afterward may result in the full rental charge owed.

Displays, Décor and Favors
Signs and other displays are not to be mounted or affixed to walls, furnishings or columns. Any décor that will be hung, wrapped or affixed must be pre-approved by your Snowbird Service Coordinator. Any décor set-up that requires a ladder must be executed by either Snowbird or by a licensed and insured décor company. Snowbird décor services are $55 per hour, per staff. Favors may be displayed by the client in advance of the event. All favors that are food-related must be wrapped and remain unopened during the event. Snowbird chocolate favors may be opened.

Flowers, Decorations and Music
Your Snowbird Service Coordinator is happy to assist you with or refer you to the appropriate resources for your floral requirements, theme party decorations or entertainment needs.

Vendors and Set-Up
The client agrees to have any subcontracted companies (e.g. musicians, decorators, florists, production companies, wedding planners, etc.) adhere to all Snowbird policies and regulations. It is understood that the premises will be left in a neat and orderly condition, free of décor, debris or display refuse. The client is liable for any charges associated with damage to the premises. Please arrange for someone in your event to remove all personal items, décor, and miscellaneous items at the end of the event. Any items left will be removed at a cost of $150. Any nonperishable items will be brought to the Group Services Office and must be picked up by Monday morning at 10 a.m. or they will be discarded.

Extra Staffing Charge for Private Parties
Additional servers may be requested at $30 per hour plus service charge. Butler-passed services are available for the same hourly rate. Coat check and restroom attendants may be arranged at a flat rate of $250 for a five hour period of time.

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.

Snowbird Banquet Space
All banquet space is a licensed food & beverage outlet. No food and beverage purchased outside of Snowbird Banquets is permitted in these areas.

Service Charges and Sales Tax
Our catering prices do not include the 22% 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. January 2021
Continental Breakfasts

Service is for 1½ hours; for an additional half hour of service add $3.50 per person.

Minimum of 10 people required.

CB1 On the Go ............................................. 15.00
Orange Juice
Whole Seasonal Fruit 🍊
Muffin 🥐
Granola Bar 🥜
Served in a To-Go Sack

CB2 Traditional Continental ................. 17.00
Selection of Chilled Juices
Assorted Freshly Baked Breakfast Pastries 🥐
Croissants with Whipped Butter and Preserves 🥜
Freshly Brewed Regular and Decaffeinated Coffee, Tea and Hot Chocolate

CB3 Fresh Start ......................................... 18.00
Selection of Chilled Juices
Sliced Seasonal Fruit 🍊
7-Grain Hot Cereal with Brown Sugar, Raisins, Cranberries and Milk 🥜
Freshly Brewed Regular and Decaffeinated Coffee, Tea and Hot Chocolate

CB4 Rise and Shine ................................. 20.00
Selection of Chilled Juices
Sliced Seasonal Fruit 🍊
Assorted Freshly Baked Breakfast Pastries 🥐
Croissants with Whipped Butter and Preserves 🥜
Freshly Brewed Regular and Decaffeinated Coffee, Tea and Hot Chocolate

CB5 Trail Blazer ................................. 20.50
Selection of Chilled Juices
Sliced Seasonal Fruit 🍊
Assorted Bagels 🥐
Flavored Whipped Cream Cheese, Whipped Butter, Fruit Preserves, Peanut Butter 🥜
Freshly Brewed Regular and Decaffeinated Coffee, Tea and Hot Chocolate

CB6 High Baldy ................................. 21.50
Selection of Chilled Juices
Sliced Seasonal Fruit 🍊
Breakfast Breads and Croissants 🥐
7-Grain Hot Cereal with Brown Sugar, Raisins, Cranberries and Milk 🥜
House-Made Granola with Vanilla Yogurt 🥜
(Add $2 per person for Gluten-Free Granola)
Freshly Brewed Regular and Decaffeinated Coffee, Tea and Hot Chocolate

CB7 Hidden Peak ................................. 24.50
Selection of Chilled Juices
Sliced Seasonal Fruits 🍊
Bacon* and Vegetarian Quiches
House-Made Granola with Vanilla Yogurt 🥜
(Add $2 per person for Gluten-Free Granola)
Freshly Brewed Regular and Decaffeinated Coffee, Tea and Hot Chocolate

Prices do not include the 22% service charge and applicable sales tax. Prices and menus subject to change. January 2021
Breakfast Buffets

Service is for 1½ hours. For an additional half hour of service add $3.50 per person. 25-person minimum.
Served with Freshly Brewed Regular and Decaffeinated Coffee, Tea, and Hot Chocolate.

BB1 Peruvian Breakfast ........................... 25.75
Selection of Chilled Juices*
Farm-Fresh Scrambled Eggs* ✔
Applewood Smoked Bacon* ✔
Maple-Baked Link Sausage* ✔
Grilled Hash-Brown Potatoes ✔
Assortment of Cold Cereals with Milk ✔
Non-Dairy Milk Options available @ $24/gal
Freshly Baked Croissants with Whipped Butter and Preserves ✔

BB2 Primrose Breakfast ............................... 27.25
Selection of Chilled Juices
Sliced Seasonal Fruit ✔
Farm-Fresh Scrambled Eggs with Cream Cheese and Chives* ✔
Applewood Smoked Bacon* ✔
Maple-Baked Link Sausage* ✔
House-Made Crispy Potatoes with Onions and Peppers ✔
Brioche French Toast with Maple-Flavored Syrup ✔
Freshly Baked Breakfast Pastries and Croissants ✔
Whipped Butter and Preserves ✔

BB3 Twin Peaks Breakfast ............................... 28.75
Selection of Chilled Juices
Sliced Seasonal Fruit ✔
Assorted Individual Yogurts ✔
Vegetarian Quiche* ✔
Applewood Smoked Bacon* ✔
Maple-Baked Link Sausage* ✔
Grilled Hash-Brown Potatoes ✔
Assortment of Cold Cereals with Milk ✔
Non-Dairy Milk Options available @ $24/gal
Multi-Grain Pancakes with Maple-Flavored Syrup ✔
Freshly Baked Croissants with Whipped Butter and Preserves ✔

BB4 Cottonwood Burrito Breakfast .................. 28.75
Selection of Chilled Juices
Sliced Seasonal Fruit ✔
House-Made Granola with Vanilla Yogurt ✔
Warm Flour Tortillas ✔
Scrambled Eggs* ✔
Cheddar Jack Cheese ✔
Diced Onions ✔
Bacon* ✔
Salsa ✔
Sour Cream ✔
House-Made Potatoes with Onions and Peppers ✔

BB5 Creekside Brunch ................................. 40.00
Selection of Chilled Juices
Smoked Salmon Plate*
Vegetarian Quiche*
Fresh Fruit Kebabs ✔
Applewood Smoked Bacon* ✔
Maple-Baked Link Sausage* ✔
Brioche French Toast ✔
Sweet Potato Pancakes ✔
Warm Maple-Flavored Syrup ✔
Country Red Potatoes with Peppers, Onions and Rosemary ✔
Vegetarian Eggs Benedict with Hollandaise Sauce* ✔
Yogurt Parfaits with House-Made Granola ✔
Assorted Breakfast Pastries and Desserts with Whipped Butter and Preserves ✔

Plated Breaksfasts

Prices are per person. 20-person minimum.
Served with Freshly Brewed Regular and Decaffeinated Coffee, Tea and Hot Chocolate.

BP1 Country Breakfast ............................ 24.00
Chilled Orange Juice
Fresh Fruit Cup ✔
Scrambled Eggs ✔
Applewood Smoked Bacon* ✔
Brioche French Toast with Glazed Apples and Cinnamon ✔

BP2 Vegetarian Breakfast ............................ 25.00
Chilled Orange Juice
Fresh Fruit Cup ✔
Vegetarian Quiche* ✔
Breakfast Potatoes ✔
Roasted Parmesan Tomato ✔
Tailor Your Breakfasts

Add any of the following to your continental breakfast or breakfast buffet. Prices listed are per person. Must be ordered for entire group.

**Breakfast Burrito Wrap** .......................... 7.00
Flour Tortilla, Eggs, Cheese, Sausage, Bacon or Vegetarian
(choose one meat type)

**Hot Breakfast Sandwich** .......................... 7.00
Egg, Cheese, Sausage, Bacon or Vegetarian on an English Muffin
(choose one meat type)

**Yogurt Bar** .............................................. 9.00
Vanilla Yogurt, House-Made Granola, Seasonal Fruit Toppings,
Assorted Toppings

**ST1 Fresh Seasonal Fruit Smoothies** ............ 12.00
Attendant can be added for $150 for up to 1½ hours of service;
one attendant per 50 people. Minimum of 25 people required.
Assorted Seasonal Fresh Fruit
Vanilla Yogurt

**ST2 Omelette Station** .............................. 14.00
20-person minimum. Chef-attended, Omelets prepared to order.
Fresh Eggs, Ham, Cheese, Mushrooms, Scallions,
Bell Peppers, Tomatoes, Salsa, Green Chiles, Bay Shrimp

**ST3 Traditional Belgian Waffle Station** .......... 13.00
20-person minimum. Attendant can be added for $150 for up to
1 1/2 hour of service; one attendant per 50 people.
Traditional Belgian Waffles
Authentic Pearl Sugar, topped with Fresh Seasonal Fruit Topping,
Powdered Sugar, and Fresh Whipped Cream

Grilled Hash-Brown Potatoes .......................... 4.50
Farm-Fresh Scrambled Eggs* .......................... 5.00
Applewood Smoked Bacon* or Maple-Baked Link Sausage* . . . . 5.50
Assorted Cold Cereals, House-Made Granola, Hot Oatmeal . . . . 4.50
(choose one)
Multi-Grain Pancakes with Maple-Flavored Syrup ................. 5.50
Brioche French Toast with Maple-Flavored Syrup ............... 6.50
Quiche*, Bacon* or Vegetarian .......................... 9.00
Yogurt Parfait ............................................. 9.00
7-Grain Hot Cereal with Brown Sugar, Raisins,
Cranberries, Milk .......................................... 6.00

**Breaks**

Service is for 45 minutes and must be ordered for the entire group. Prices are per person.
Add $3.50 per person for every additional half hour of service and $3.50 charge for each substitution.

Minimum of 10 people required.

**BK1 Take a Hike** ...................................... 14.50
Whole Seasonal Fruit ................................. 5.00
Assorted Granola Bars ................................ 5.00
Smartpop® Popcorn .................................... 5.00
Assorted Soft Drinks and Bottled Water

**BK2 Sweet Alpine Treat** ............................ 17.00
Fresh Fruit Skewers ...................................... 5.00
Sweet Cream Cheese Dip ............................... 5.00
Chocolate and Caramel Dipping Station .................. 5.00
Infused Mountain Water

**BK3 Sweet Treat Candy Bar** ....................... 17.50
Served with Bags for Filling
Cinnamon Bears .......................................... 5.00
Salt Water Taffy ......................................... 5.00
Red Licorice Bites ...................................... 5.00
Jelly Beans ................................................ 5.00
Infused Mountain Water

**BK4 Good Afternoon** ............................... 18.50
Hummus and Pita Bread ................................ 5.00
Whole Seasonal Fruit .................................... 5.00
Crudité Display, Asaigo Ranch Dip ...................... 5.00
Infused Mountain Water

**BK5 Good Morning** ................................. 18.50
Sliced Seasonal Fruit .................................... 5.00
Mini Filled Croissants .................................. 5.00
House-Made Granola with Vanilla Yogurt .............. 5.00
(For Gluten-Free Granola add $2 per person)
Infused Mountain Water

**BK6 Trail Mix Bar** .................................... 19.50
A trail mix bar break. In addition to the 4 base items, choose 3
from the Choice Group; Served with Infused Mountain Water.

- **Base Group**
  - House-Made Granola .................................. 5.00
  - Roasted Peanuts ..................................... 5.00
  - Raisins .................................................. 4.00
  - Pretzels ............................................... 3.00

- **Choice Group**
  - Roasted Almonds ..................................... 5.00
  - Pumpkin Seeds ........................................ 5.00
  - Mixed Roasted Nuts .................................. 5.00
  - Sunflower Seeds ....................................... 5.00
  - Chocolate-Covered Raisins ......................... 5.00
  - Dried Cranberries .................................... 5.00
  - Chocolate Pieces .................................... 5.00
  - Toasted Coconut ...................................... 4.00
  - White Chocolate Pieces ............................. 5.00

**BK7 Après-Ski** ........................................ 21.00
Tortilla Chips ........................................... 5.00
Warm Nacho Cheese .................................... 5.00
Salsa ....................................................... 5.00
Guacamole ................................................ 5.00
Assorted Accompaniments
Bavarian Stuffed Churro Bites .......................... 5.00
Assorted Soft Drinks
Bottled Water

Prices do not include the 22% service charge and applicable sales tax. Prices and menus subject to change. January 2021
Create Your Own Break

Each order serves 12 people. Bakery items are baked fresh daily.

Assorted Candy Bars .......................... 34.00
Whole Seasonal Fruit ........................................ 36.00
Granola Bars ........................................ 37.00
Assorted Individual Fruit Yogurts .............. 37.00
Freshly Baked Cookies ........................... 38.00
Assorted Bar Cookies .................................. 38.00
Bavarian Stuffed Churros ....................... 38.00
Traditional Brownies ............................ 39.00
Chocolate Coconut Macaroons ............... 39.00
Cinnamon Rolls ..................................... 39.00
Hot Pretzels with Mustard –
  Choice of Cinnamon Sugar, Parmesan or Salt .......... 39.00
House-Made Fruit Squares .................... 39.00
Individual Trail Mix Packets .................. 41.00
Assorted Bagels ....................................... 43.00
  with Flavored Whipped Cream Cheeses,
  Whipped Butter, Preserves
Assorted Brownies .................................. 43.00
Assorted Muffins ....................................... 43.00

Gluten-Free & Vegan Options

Gluten-Free Granola ................................. 39.00
Gluten-Free Brownies .............................. 47.00
Gluten-Free Cookies ............................... 47.00
Assorted Gluten-Free Breakfast Breads ......... 49.00
  with Whipped Butter and Preserves
Gluten-Free Muffins with Whipped Butter ...... 49.00
Vegan Power Cookies ............................. 54.00

Beverages

Priced Per Gallon

Minimum of one gallon of each.

Infused Mountain Water ......................... 25.00
Whole, 2%, Skim, Soy, Almond, Oat or Coconut Milk ...... 24.00
Orange, Cranberry, Apple Juices .................. 30.00
Lemonade with Fresh Lemons .................. 42.00
Iced Tea with Fresh Lemons ..................... 42.00
Hot Apple Cider with Cinnamon Sticks .......... 45.00
Strawberry Lemonade ......................... 45.00
Hot Chocolate with Freshly Whipped Cream .......... 58.00 and Chocolate Shavings
Freshly Brewed Regular and Decaffeinated Coffee and Tea ........................... 62.00
  (minimum one gallon of each. Non-dairy milk options available for $24/gallon)

Priced Per Bottle/Can

AquaFina™ Bottled Water .......................... 4.25/ea.
Bubly™ Sparkling Water ......................... 4.50/ea.
Individual Flavored Iced Tea ................. 4.75/ea.
Individual Fruit Juices .......................... 4.75/ea.
San Pellegrino™ Sparkling Fruit Beverages .... 5.00/ea.
Perrier Water™ .................................. 5.00/ea.
Assorted Cold Coffee Drinks .................. 5.00/ea.
Gatorade™ ................................ 5.00/ea.
Red Bull Energy Drinks™ ....................... 6.00/ea.
Voss Water™ ................................ 8.50/ea.

Priced Per Person

BV1 Coffee Beverage Service .................. 18.00
Service is up to a maximum of 4 consecutive hours,
  no substitutions or extended time of service.
  Freshly Brewed Regular and Decaffeinated Coffee,
  Tea and Hot Chocolate (Non-dairy milk options available for $1/person)

BV2 Soda Beverage Service .................... 17.00
Service is up to a maximum of 4 consecutive hours,
  no substitutions or extended time of service.
  Assorted Pepsi™ Cola Soft Drinks and AquaFina™ Bottled Water

BV3 Flavored Beverage Service ................ 18.00
Service is up to a maximum of 4 consecutive hours,
  no substitutions or extended time of service.
  Individual Flavored Iced Tea, San Pellegrino™
  Assorted Individual Bubly™
Break Stations

Break station service is for up to 1 1/2 hours and must be ordered for the entire group. Prices are per person. For an additional half hour of service add $3.50 per person. Minimum of 25 persons per station.

†Pricing includes chef attendant

ST4 Mocktail Bar† .......................... 12.00
Variety of Fruit Juices, Flavored Syrups, Seltzer Water,
Wedges of Lemon, Lime and Orange,
Sliced Strawberries, Raspberries, Blueberries,
Whipped Cream

ST5 Pommes Frites Station †* † .......................... 15.00
French Fries served in a Paper Cone
Choose up to two dipping sauces: Sweet Chili, Korean BBQ,
Malt Vinegar, Spicy Fry (add additional sauce for $1/person)

ST6 Salsa Bar* .......................... 14.00
House-Made Corn Tortilla Chips with House-Made Salsa,
Mango Salsa, Pico de Gallo, House-Made Guacamole

ST7 Smashed Potato Bar ♦ .......................... 15.50
Smashed Potatoes
Toppings: Broccoli Cheese Sauce, Sour Cream, Salsa,
Whipped Butter, Chives, Steamed Broccoli Florets,
Diced Tomatoes, Caramelized Onions, Sliced Jalapeño

ST16 Movie Snacks .......................... 19.50
Popcorn, Red Vines, Milk Duds, Swedish Fish,
Sour Patch Kids, M&Ms, Junior Mints, Assorted Sodas
Buffet Luncheons

Service is for 1½ hours. 25-person minimum. For an additional half hour of service add $3.50 per person. Served with a beverage choice of Freshly Brewed Regular/Decaffeinated Coffee, Hot Tea, Iced Tea or Lemonade, and choice of one Buffet Luncheon Dessert on next page.

LB1 Alpine Barbecue .................................. 33.00
Home-Style Grilled Hamburgers* ☑
All-Beef Hot Dogs* ☑
Freshly Baked Buns ☑
Traditional Condiments ☑
Lettuce, Tomato, Onions, Cheese ☑
Vegetarian Chili ☑
Fresh Herb Potato Salad ☑
Tomato-Cucumber Salad ☑
Kettle Chips ☑
Add Garden Burgers for $2.50/person ☑
Gluten-Free Buns available for $24/dozen ☑

LB2 Superior Deli ..................................... 32.00
Tossed Green Salad with Tomatoes, Cucumbers, Mushrooms, Bell Peppers, Garbanzo Beans, Shredded Carrots, House Italian Vinaigrette ☑
Fresh Fruit Salad ☑
Orzo Pasta Salad ☑
Deli Platter with Pastrami*, Roast Beef*, Turkey*, Black Forest Ham*
Sliced Balsamic Portobello Mushrooms, Fire-Roasted Red Bell Peppers, Eggplant
Swiss, Cheddar, Havarti, Pepper Jack Cheese ☑
Assortment of Sandwich Rolls and Condiments ☑
Kettle Chips ☑
Gluten-Free Buns available for $24/dozen ☑

LB3 Wrap Assortment ................................ 34.00
Tossed Green Salad with Tomatoes, Cucumbers, Mushrooms, Bell Peppers, Garbanzo Beans, Shredded Carrots, Vinaigrette ☑
Flour and Whole Wheat Tortillas Wrap Platter with Teriyaki Chicken*, B.L.T.*, Hummus and Roasted Vegetable Halves
House-Made Coleslaw ☑
Fresh Herb Potato Salad ☑
Kettle Chips ☑

LB4 Pizza Party ...................................... 35.00
Caesar Salad Tossed with, Asiago Cheese, Pepperoncini, Freshly Baked Garlic Croutons and Caesar Dressing*
Italian 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 ☑
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 ☑

LB5 Peruvian Salad Bar .............................. 37.00
Hearty Minestron Soup ☑
Italian Pasta Salad ☑
Orzo Pasta Salad ☑
Hummus and Pita Bread ☑
Romaine Lettuce, Baby Green Spinach
Tuna*, Grilled Chicken*, Seared Tofu
Hard-Boiled Eggs*, Garbanzo Beans, Mushrooms, Olives, Cucumbers, Tomatoes, Carrots
Mozzarella Cheese
House-Made Garlic Croutons
Balsamic House Vinaigrette and Ranch Dressing
Freshly Baked Rolls with Whipped Butter ☑

LB6 Taco Bar .......................................... 38.00
Mexican Tortilla Soup ☑
Taco Shells and Flour Tortillas
Ground Beef*, Shredded Chicken*
Lettuce, Cheese, Diced Tomatoes, Chopped Onions, Cilantro, Fresh Jalapeños ☑
Salsa, Sour Cream, House-Made Guacamole ☑
Cheese Enchiladas ☑
Spanish Rice ☑
Stewed Black Beans ☑

LB7 Regulator ......................................... 40.00
Tossed Green Salad, Tomatoes, Mushrooms, Garbanzo Beans, Bell Peppers, Shredded Carrots and Cucumbers with Italian Dressing ☑
Baked Ziti with Italian Sausage*
Cavatappi served with Traditional Marinara and Alfredo Sauces ☑
Chicken Piccata* ☑
Duet of Squash with Herbs de Provence ☑
Freshly Baked Rolls with Whipped Butter ☑

LB8 Tuscan .............................................. 41.00
Hearty Minestrone ☑
Antipasto Salad* with Tossed Greens, Red Wine Vinaigrette
Manicotti Stuffed with Artichokes, Spinach and Ricotta ☑
Chicken Marsala* ☑
Seared Polenta and Sautéed Zucchini Provençal with Roasted Red Pepper Coulis ☑
Freshly Baked Rolls with Whipped Butter ☑

LB9 Wasatch ........................................... 49.00
Smoked Tomato Bisque ☑
Tossed Green Salad with Tomatoes, Cucumbers, Mushrooms, Bell Peppers, Garbanzo Beans, Shredded Carrots, House Vinaigrette ☑
Broiled Herb Chicken* ☑
Mahi Mahi* on a Bed of Mango-Pineapple Salsa ☑
Rice Pilaf ☑
Crispy Brussels Sprouts ☑
Freshly Baked Rolls with Whipped Butter ☑

Continued on next page.
LB10 Chef’s Artisan Salad Bar .......................... 52.00
Fire Roasted Corn Chowder with Fresh Basil
Antipasto Platter*
Sliced Seasonal Fruit Platter
Assorted Cheese Display, Crackers, Sliced Baguettes
Mixed Greens, Romaine, Tomatoes, Cucumbers, Mushrooms, Bell Peppers, Garbanzo Beans, Shredded Carrots, Fire-Roasted Artichokes, Chopped Bacon*, Hard-Boiled Eggs*, Shredded Asiago, House-Made Garlic Croutons, House Italian Vinaigrette
Southwestern Blackened Chicken Breast* with Fire-Roasted Pico de Gallo
Plum-Glazed Grilled Shrimp*
Artisan Rolls with Whipped Butter

Buffet Luncheon Desserts
Please choose one of the following desserts to pair with your buffet.
Salted Caramel Chocolate Cake
Snowbird Signature Carrot Cake
Assorted Cupcakes
Hot Fruit Cobbler with Whipped Cream
Key Lime Cheesecake
Coconut Caramel Cake
Gourmet Brownies
Fresh Fruit Cup
Chocolate Cream Pie
Lemon Berry Cake
New York Cheesecake
Warm Gingerbread Cake with Maple Glaze

Small Group Buffet Luncheons
These luncheons are convenient for working lunches and are prepared for quick self-service.
Service is for up to 1½ hours. For an additional half hour of service add $3.50 per person.
Served with a beverage choice of Freshly Brewed Regular and Decaffeinated Coffee, and Tea, Iced Tea, or Lemonade and Chef’s Selection of Dessert. Minimum of 10 people required.

LBS1 Spud Fest .................................................. 27.00
Caesar Salad, Asiago Cheese, Pepperoncini, Garlic Croutons, Caesar Dressing*
Idaho Baked Potato Bar: Vegetarian Chili, Chopped Bacon*, Broccoli Cheese Sauce, Sautéed Mushrooms, Shredded Cheddar and Jack Cheese, Chives, Caramelized Onions, Sour Cream, Whipped Butter

LBS2 Soup, Salad & Croissant Sandwich Bar .......................... 26.00
Soup (choose 1 from page 15)
Mixed Salad Greens with House Vinaigrette
Tuna*, Chicken* and Egg Salads* on Croissants

LBS3 Deli Board .................................................. 29.50
Tossed Green Salad, House Vinaigrette
Assortment of Pastrami*, Roast Beef*, Turkey*, Black Forest Ham*, Balsamic Marinated Portobello, Fire-Roasted Red Bell Peppers, Grilled Eggplant, Swiss, Cheddar, Havarti, Pepper Jack Cheeses
Sandwich Rolls and Condiments
Herbed Potato Salad
Gluten-Free Buns available $24/dozen

LBS4 Pre-Made Assorted Wraps .................................. 30.00
Tossed Green Salad, House Vinaigrette
Bacon, Lettuce, and Tomato
Fire Roasted Vegetables and Rice
Teriyaki Chicken*
Herbed Potato Salad

LBS5 Little Italian .................................................. 31.00
Caesar Salad, Asiago, Pepperoncini, Garlic Croutons, Caesar Dressing*
Chicken Parmesan*
Cavatappi Pasta, Pesto Cream, Bolognese* Sauces
Freshly Baked Rolls with Whipped Butter

LBS6 Fajita Bar .................................................. 33.00
Mexican Tortilla Soup
Flour Tortillas
Lime-Marinated Chicken*, Soy-Marinated Beef*
Stewed Black Beans
Shredded Cheddar and Jack Cheeses, Cilantro, Onions, Tomatoes, Green Chiles, Salsa, Sour Cream
Mexican Rice
Lunches To-Go
Each lunch is packed individually in a Snowbird handled lunch sack and includes a bag of chips, a piece of whole fruit, and a soft drink or bottled water.
Minimum of 10 per sandwich choice.

LTG1 Gourmet Lunches To-Go ............... 28.00
Meats or Veggies (select up to three)
Marinated Grilled Chicken Breast*
Roast Beef*
Turkey*
Roasted Vegetables (Eggplant, Tomato, Zucchini, Mushrooms, Onions and Avocados)
Bread (select one)
Kaiser Roll
Whole Wheat Kaiser Roll
Ciabatta Roll
Gluten-Free Bun available, $2 each

LTG2 Gourmet Lunches To-Go ............... 22.00
Sandwiches To-Go
Meats or Veggies (select up to three)
Marinated Grilled Chicken Breast*
Roast Beef*
Turkey*
Roasted Vegetables (Eggplant, Tomato, Zucchini, Mushrooms, Onions and Avocados)
Bread (select one)
Kaiser Roll
Whole Wheat Kaiser Roll
Ciabatta Roll
Gluten-Free Bun available, $2 each

Gourmet Lunches To-Go
Each lunch is packed individually in a Snowbird labeled bag. Minimum of 10 per sandwich or salad choice.

LTG2 Gourmet Lunches To-Go ............... 28.00
Select up to 3 from the following:

Chicken Salad Croissant Sandwich*
Diced Chicken with Celery, Red Onions, Grapes, Carrots tossed in a Honey-Mustard Dressing with Romaine, Tomato, and Red Onion

Portobello Ciabatta Sandwich
Grilled Portobello Mushrooms, Roasted Red Peppers, Radish Sprouts, Tomatoes, Provolone Cheese, Garlic Aioli and Ciabatta Bread

Mediterranean Wrap
Garlic-Herb Wrap with Red Pepper Hummus, Romaine Lettuce, Olives, Feta Cheese, Roasted Tomatoes, Bell Peppers, Red Onion and Basil Aioli

Southwestern Chicken Wrap*
Garlic-Herb Wrap with seasoned Chicken, Black Beans, Peppers, Red Onions, Tomatoes, Romaine Lettuce, Shredded Cheese and Chipotle Aioli

Smoked Turkey Avocado Croissant Sandwich*
Smoked Turkey Breast, Swiss Cheese, Romaine Lettuce, Tomatoes, Red Onions and Garlic Aioli on a Fresh Croissant

Dessert (select one)
Brownie
Freshly Baked Cookie
Trail Mix
Strawberry Fruit Square
Magic Bar
Gluten-Free Cookie

Note: Gluten-Free Buns available for sandwiches, $2 each.

Side (select one)
Fresh Fruit Salad
Tomato Cucumber Salad
Red Potato Salad
Whole Fruit

Snack (select one)
Kettle Chips
Popcorn

Beverage (select one)
Bottled Water
Soft Drink

Dessert (select one)
Gourmet Cookie
Cookie
Gourmet Brownie
Gluten-Free Brownie
Key Lime Cheesecake (additional $2 per person)
Old-Fashioned Chocolate Cake (additional $2 per person)
Caramel Banana Cake (additional $2 per person)

Prices do not include the 22% service charge and applicable sales tax. Prices and menus subject to change. January 2021
Plated Luncheons

All menus served with Freshly Brewed Regular and Decaffeinated Coffee, Tea, Iced Tea, or Lemonade.
Minimum of 25 people required.

LP1 Turkey Ciabatta Sandwich . . . . . . . . 27.00
  House Salad, Balsamic or Ranch Dressing
  Soup du Jour
  Smoked Turkey*, Havarti, on Ciabatta with Tomato,
  Daikon Sprouts, Baby Spinach
  Red Skin Potato Salad

LP2 Taco Salad . . . . . . . . . . . . . . . . . . . . . . . . . 29.00
  Mexican Tortilla Soup
  Crisp Flour Tortilla Shell, layered with Shredded Lettuce,
  Seasoned Ground Beef*, Southwestern Black,
  Red and Pinto Beans, Shredded Cheddar and Jack Cheeses,
  Onions, Tomatoes, Sour Cream, Chipotle Ranch Dressing
  Substitute Chicken Breast* add $2

LP3 Cobb Salad . . . . . . . . . . . . . . . . . . . . . . . . . 29.00
  Soup du Jour
  Mixed Greens, Smoked Turkey*, Avocado, Tomatoes,
  Olives, Chopped Eggs*, Red Onions, Crumbled Bacon,
  Blue Cheese Crumbles, Tomato-Basil Vinaigrette
  Freshly Baked Rolls

LP4 Lemon Chicken . . . . . . . . . . . . . . . . . . . . . . 32.00
  Greek Salad with Feta, Tomatoes, Cucumbers,
  Black Olives, Greek Vinaigrette
  Lemon Chicken*
  Tomato Herb Couscous
  Zucchini Provençal
  Freshly Baked Rolls

LP5 Asian Chicken . . . . . . . . . . . . . . . . . . . . . . 35.00
  Shredded Napa Cabbage Salad with Bok Choy,
  Snow Peas, Red Bell Peppers, Bamboo Shoots,
  Sesame Dressing
  Asian Citrus Chicken*
  Steamed Sticky Rice
  Freshly Baked Rolls

LP6 Rib-Eye . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . 42.00
  Wedge Salad with Tomatoes, Blue Cheese, Croutons,
  House Balsamic Dressing
  Petite Rib-Eye* (cooked medium rare to medium)
  Tri-Colored Peruvian Potatoes, Butter, Sour Cream
  Fire Grilled Asparagus
  Freshly Baked Rolls

Plated Luncheon Desserts

Please choose one of the following desserts to pair with your Plated Luncheon.

- Key Lime Pie
- Old-Fashioned Chocolate
- Sour Cream Cake
- Fresh Lemon Curd Tart
- Caramel Banana Cake
- Tres Leches with Fresh Berries
- Fresh Seasonal Fruit Cup
- New York Cheesecake
- Snowbird Signature Carrot Cake
- Coconut Panna Cotta

Prices do not include the 22% service charge and applicable sales tax. Prices and menus subject to change. January 2021
Dinner Buffets

Served with a beverage choice of Freshly Brewed Regular and Decaffeinated Coffee, and Tea, Iced Tea, or Lemonade and Freshly Baked Rolls with whipped butter. Service is for 1½ hours. For an additional half hour of service add $5 per person. Minimum of 25 people required. *Pricing includes chef attendant

DB1 Two Entrées . . . . . . . . . . . . . . . . . . . . . . . . . . . . . 51.00
Choose two options from Starters, Accompaniments, Entrées, and Desserts

DB2 Three Entrées . . . . . . . . . . . . . . . . . . . . . . . . . . . . . 55.00
Choose two options from Starters, Accompaniments and Desserts, and three options from Entrées.

Starters
Choice of Soup from page 15 (by request.)
Marinated Artichoke Salad
Black Bean and Corn Salad
Marinated Tomato-Cucumber Salad
Tossed Baby Spinach Salad: Mushrooms, Hard-Boiled Egg*, Chopped Bacon*, Mandarin Oranges, Roasted Garlic-Balsamic Vinaigrette
Caesar Salad: Asiago Cheese, Pepperoncini, Freshly Baked Garlic Croutons, Caesar Dressing*
Italian Antipasto Platter*  
Lentil-Tomato Salad
Tri-Colored Quinoa

Premium Salads (additional $3 per person)
Buffalo Mozzarella, Sliced Tomato, Balsamic Vinegar and Olive Oil, Fresh Basil and Asiago
Baby Greens, Belgian Endive, Herbed Goat Cheese, Caramelized Walnuts, Fresh Raspberries, Raspberry Vinaigrette
Napa and Red Cabbage, Pears, Walnuts, Goat Cheese, Sherry Vinaigrette

Accompaniments
Mixed Vegetables
Green Beans Amandine
Brussels Sprouts with Applewood Smoked Bacon*
Honey-Balsamic-Braised Baby Carrots
Crispy Brussels Sprouts
Fire-Grilled Vegetables
Fire-Roasted Asparagus
Broccoli-Cauliflower Au Gratin
Brown Hunters Rice with Mushrooms and Tomatoes
Rice Pilaf
Garlic-Smashed Potatoes
Au Gratin Potatoes
Herbed Red Skin Potatoes
Horseradish Mashed Potatoes
Wasabi-Mashed Potatoes
Tri-Colored Peruvian Potatoes
Whipped Yams
Baked Butternut Squash
Cavatappi Pasta with Vegetables and Shredded Asiago
Asiago Risotto with Leeks and Mushrooms
Primavera Cavatappi
Fire-Roasted Vegetables

Entrées
Sliced Turkey* with Gravy and Cranberry Relish
Chicken à la Florentine*
Cajun Chicken* Alfredo over Linguine
Chicken Piccata*  
Marinated Chicken Breast with Rosemary and Garlic*
Pork Medallions*, Sautéed Apples, Green Peppercorn Sauce
Boneless Leg of Lamb*, Whole Grain Dijon Mustard Sauce, (add $5 per person, includes carver)
BBQ Beef Brisket*  
Braised Short Ribs*  
Prime Rib* (add $5 per person, includes carver)
Mahi Mahi* on a Bed of Mango Salsa
Herb Crusted Cod*
Seared Salmon Fillet* with Dill Beurre Blanc
Meat Lasagna*
Eggplant Parmigiana
Vegetable Szechuan Stir-Fry with Tofu
Vegetable Lasagna
Gourmet Macaroni and Cheese

Desserts
Key Lime Pie
Seasonal Fresh Fruit Tart
Chocolate Cheesecake
Key Lime Cheesecake
New York Cheesecake
Seasonal Fresh Fruit Cup
Tiramisu
Warm Bread Pudding with Caramel Sauce
Warm Seasonal Fruit Crisp with Freshly Whipped Cream

Prices do not include the 22% service charge and applicable sales tax. Prices and menus subject to change. January 2021
### Theme Buffets

*Served with a beverage choice of Freshly Brewed Regular and Decaffeinated Coffee, and Tea, Iced Tea, or Lemonade. Service is for 1½ hours. For an additional half hour of service add $5 per person. Minimum of 25 people required.*

<table>
<thead>
<tr>
<th>Buffet</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>TB1 Southwest</strong></td>
<td>$42.50</td>
</tr>
<tr>
<td>Chips and Salsa</td>
<td></td>
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<tr>
<td>Hacienda Salad, Accompaniments, Lime-Cilantro Vinaigrette</td>
<td></td>
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<tr>
<td>Flour Tortillas</td>
<td></td>
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<tr>
<td>Marinated Fajita Chicken* with Grilled Onions and Peppers</td>
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<tr>
<td>Spinach Enchiladas with Ranchero Sauce</td>
<td></td>
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<tr>
<td>Salsa, Sour Cream</td>
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<tr>
<td>Mexican Rice</td>
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<tr>
<td>Southwest Beans</td>
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<tr>
<td>Tres Leches</td>
<td></td>
</tr>
<tr>
<td><strong>TB2 Oktoberfest</strong></td>
<td>$47.00</td>
</tr>
<tr>
<td>Tossed Greens Salad with Tomatoes, Cucumbers, Mushrooms, Bell Peppers, Garbanzo Beans, Shredded Carrots, Vinaigrette</td>
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<tr>
<td>Lemon-Caper Schnitzel*</td>
<td></td>
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<tr>
<td>Bratwurst* on a Bed of Bavarian Sauerkraut*</td>
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<tr>
<td>Paprika Chicken Thighs* with Fresh Herb Spaetzle</td>
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<tr>
<td>Potato Pancakes with Sour Cream and Applesauce</td>
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<tr>
<td>Root Vegetable Medley</td>
<td></td>
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<tr>
<td>Freshly Baked Rolls with Whipped Butter</td>
<td></td>
</tr>
<tr>
<td>Apple Strudel and German Chocolate Cake</td>
<td></td>
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<tr>
<td><strong>TB3 Big Italian</strong></td>
<td>$49.00</td>
</tr>
<tr>
<td>Caesar Salad, Asiago Cheese, Pepperoncini, Freshly Baked Garlic Croutons, Caesar Dressing*</td>
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<tr>
<td>Antipasto*</td>
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<tr>
<td>Chicken Piccata*</td>
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<tr>
<td>Spicy Italian Sausage Marinara* with Peppers and Onions</td>
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<tr>
<td>Vegetarian Lasagna</td>
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<tr>
<td>Zucchini Provençal</td>
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<tr>
<td>Freshly Baked Rolls with Whipped Butter</td>
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<tr>
<td>Tiramisu</td>
<td></td>
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<tr>
<td><strong>TB4 St. Louis Style BBQ</strong></td>
<td>$52.00</td>
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<tr>
<td>Bourbon BBQ Ribs* and Chicken*</td>
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<tr>
<td>Tossed Green Salad with Tomatoes, Cucumbers, Mushrooms, Bell Peppers, Garbanzo Beans, Shredded Carrots, Vinaigrette</td>
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<tr>
<td>House-Made Coleslaw</td>
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<tr>
<td>Lentil-Tomato Salad</td>
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<tr>
<td>Corn on the Cob (Seasonal)</td>
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<tr>
<td>Vegetarian Baked Beans</td>
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<tr>
<td>Creamy Polenta with Mushroom Ragoût</td>
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<tr>
<td>Watermelon</td>
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<tr>
<td>Freshly Baked Rolls with Whipped Butter</td>
<td></td>
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<tr>
<td>Fruit Cobbler with Chantilly Cream</td>
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<tr>
<td><strong>TB5 Mediterranean</strong></td>
<td>$55.00</td>
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<tr>
<td>Classic Greek Salad, Tossed with Tomatoes, Olives, Red Onions, Croutons, Greek Vinaigrette</td>
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<tr>
<td>Tabbouleh Salad</td>
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<tr>
<td>Fire-Roasted Red Bell Pepper Hummus</td>
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<tr>
<td>with Grilled Pita Bread</td>
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<tr>
<td>Grilled Chicken* with Tomato and Fennel</td>
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<tr>
<td>Moroccan Beef Kebabs*</td>
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<tr>
<td>Israeli Couscous* with Tomatoes and Fresh Basil</td>
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<tr>
<td>Haricots Verts with Garlic</td>
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<tr>
<td>Baklava</td>
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<tr>
<td><strong>TB6 American Bistro</strong></td>
<td>$60.00</td>
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<tr>
<td>Tossed Poached Pear Salad, Mixed Greens, Gorgonzola, Walnuts, Roasted Garlic-Balsamic Vinaigrette</td>
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<tr>
<td>Fresh Seasonal Fruit Salad with Poppy Seed, Passion Fruit Purée</td>
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<tr>
<td>Prime Rib of Beef* with Au Jus* and Horseradish Sauce</td>
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<tr>
<td>Orange-Marinated Halibut* with Tomatillo Salsa</td>
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<tr>
<td>Cheddar Cheese-Smashed Red Skin Potatoes</td>
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<tr>
<td>Green Beans Amandine</td>
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<tr>
<td>Freshly Baked Rolls with Whipped Butter</td>
<td></td>
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<tr>
<td>Old-Fashioned Chocolate Cake</td>
<td></td>
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<tr>
<td><strong>TB7 All-American BBQ</strong></td>
<td>$62.00</td>
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<tr>
<td>Petite Rib-Eye* (cooked medium rare to medium, one per person)</td>
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<tr>
<td>Barbecued Chicken*</td>
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<tr>
<td>Tossed Green Salad with Tomatoes, Cucumbers, Mushrooms, Bell Peppers, Garbanzo Beans, Shredded Carrots, Vinaigrette</td>
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<tr>
<td>House-Made Coleslaw</td>
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<tr>
<td>Lentil-Tomato Salad</td>
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<tr>
<td>Corn on the Cob (Seasonal)</td>
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<td>Vegetarian Baked Beans</td>
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<td>Creamy Polenta with Mushroom Ragoût</td>
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<td>Watermelon</td>
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<tr>
<td>Freshly Baked Rolls with Whipped Butter</td>
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<tr>
<td>Fruit Cobbler with Chantilly Cream</td>
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<tr>
<td><strong>TB8 Sustainable Buffet</strong></td>
<td>$67.00</td>
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<tr>
<td>Spinach Salad, Raspberries, Caramelized Walnuts, Red Onions, Mushrooms, Goat Cheese, Raspberry Vinaigrette</td>
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<tr>
<td>Snake River Farms Filet Medallions*</td>
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<tr>
<td>Wild Salmon*</td>
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<tr>
<td>Organic Free-Range Chicken Breast*</td>
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<tr>
<td>Cheddar Cheese-Smashed Red Skin Potatoes</td>
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<tr>
<td>Local Seasonal Vegetables</td>
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<tr>
<td>Artisan Rolls from our Local Bakery with Whipped Butter</td>
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<tr>
<td>Pastry Chef’s Seasonal Specialty</td>
<td></td>
</tr>
</tbody>
</table>

Continued on next page.
**TB9 International Buffet** ........................... 82.00

Served with Artisan Rolls and Butter with Whipped Butter.

**Salad Station (Choose two)**
- Caesar Salad, Asiago, Pepperoncini, Freshly Baked Garlic Croutons, Caesar Dressing*
- Tossed Greens Salad with Tomatoes, Cucumbers, Mushrooms, Bell Peppers, Garbanzo Beans, Shredded Carrots, Vinaigrette
- Italian Pasta Salad
- Fruit Salad with Passion Fruit Purée, Poppy Seeds

Choose four menus.

**Far East**
- Asian Peanut-Noodle Salad $8.00
- Szechuan Beef* and Broccoli $8.00
- Asian Stir-Fried Vegetables $8.00

**Oktoberfest**
- Lemon Caper Schnitzel*
- Grilled Bratwurst*
- Bavarian Style Sauerkraut*
- Potato Pancakes with Sour Cream and Applesauce

**Southwest**
- Flour Tortillas
- Pork Chili Colorado*
- Vegetarian Spanish Rice $8.00
- Stewed Pinto Beans

**De Italia**
- Chicken Parmesan*
- Zucchini Provençal $8.00
- Cavatappi with Bacon* and Red Wine Italian Sausage*

**Mediterranean**
- Tabbouleh Salad $8.00
- Moroccan Beef Kebabs*
- Israeli Couscous*
- Haricots Verts with Garlic $8.00

**Western**
- House-Made Coleslaw
- House-Made Pickled Beets
- Boneless Braised Short Ribs*
- Fire-Grilled Vegetables

**Del Mar**
- Add $7 per person
- Shrimp Cocktail*
- Steamed Clams* with Garlic-Lemon Broth
- Smoked Salmon* Platter

**Desserts**
- Choose two.
- Coconut Panna Cotta
- Apple Strudel
- Tres Leches
- Tiramisu
- Baklava
- Peach Shortcake
- Lemon Tart

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Plated Dinners

Served with a beverage choice of Freshly Brewed Regular and Decaffeinated Coffee, and Tea, Iced Tea, or Lemonade and Artisan Rolls.

If more than one entree is selected, we will provide each guest with an entree selection indicator. Minimum of 25 per entrée selection.

Choose one Soup or one Salad.
Add an additional course for $5 per person.

Salads
Caesar Salad, Romaine Lettuce, Asiago Cheese, Pepperoncini, Garlic Croutons, Caesar Dressing*
Baby Greens, Heirloom Tomatoes, Herb Couscous, Balsamic Vinaigrette

Premium Salads (additional $3 per person)
Buffalo Mozzarella, Sliced Tomato, Balsamic Vinegar and Olive Oil, Fresh Basil and Asiago*
Baby Greens, Belgian Endive, Herbed Goat Cheese, Caramelized Walnuts, Fresh Raspberries, Raspberry Vinaigrette
Napa and Red Cabbage, Pears, Walnuts, Goat Cheese, Sherry Vinaigrette

Soups
Smoked Tomato Bisque, Roasted Fire-Grilled Tomatoes with a Vegetarian Broth, Heavy Cream
Hearty Minestrone, Vegetarian Tomato Broth with Mixed Vegetables
Potato-Leek, Puréed Russet Potatoes, Caramelized Leeks, Savory Cream Stock
Miso, Fermented Soy Bean Broth, Nori, Tofu, Green Onions
Lobster Bisque* (add $5) Creamy Lobster Stock, Sautééd Lobster Meat, Green Chives
Chicken Tortilla, Grilled Chicken*, Roasted Corn, Green Chiles, Roasted Tomatoes, Paprika-Cumin Broth, Crispy Tortilla Strips*
Classic Chicken Noodle, Tender Diced Chicken*, Carrots, Celery, Onion

Desserts Choose one.
Banana Caramel Torte
Chocolate and Raspberry Mousse Duo
Chocolate Hazelnut Torte
Chocolate Cheesecake
Seasonal Fresh Fruit Cups
Tiramisu
New York Cheesecake with Fresh Berry Coulis

Entrées
Choose up to two Entrées, plus a vegetarian option. Minimum of 25 per entrée selection. Minimum does not apply to vegetarian entrées.

DP1 Wild Mushroom Ravioli . . . . . . . . . . . . 40.00
Brown Butter Sauce, over Sautéed Spinach topped with Sun-Dried Tomato Pesto and Balsamic-Marinated Vegetables, Roasted Pine Nuts and Fresh Sage Chiffonade

DP2 Eggplant Mozzarella . . . . . . . . . . . . . 41.00
Eggplant, Balsamic-Marinated Roasted Tomatoes with Fresh Pesto and Mozzarella, over Linguine

DP3 Chicken Parmesan* . . . . . . . . . . . . . 44.00
Chicken Parmesan on a Bed of Linguini
Spaghetti Squash
Herbed Roma Tomatoes

DP4 Roasted Pork Tenderloin* . . . . . . . . . . . . . 45.00
Roasted Pork Tenderloin served with an Orange-Balsamic-Thyme Reduction
Au Gratin Potatoes
Green Beans Amandine

DP5 Artichoke Chicken* . . . . . . . . . . . . . 48.00
Broiled Breast of Chicken, with Artichokes, Tomatoes
Spinach and Ricotta Tortellini with Gorgonzola Cream Sauce
Buttered Carrots and Chives

DP6 Asiago-Caper Salmon* . . . . . . . . . . . . . 49.00
Broiled Atlantic Salmon with Asiago Caper Sauce
Fresh Herb Rice Pilaf, Broccolini

DP7 Olive Oil-Poached Salmon* . . . . . . . . 51.00
Olive Oil Poached Wild Salmon with Garlic Spinach
Wild Mushroom-Chive Risotto Cake
Fire-Grilled Asparagus

DP8 Salsa Fresca Organic Chicken* . . . . . . . . 54.00
Organic Chicken Breast with Salsa Fresca
Herb-Roasted Tri-Colored Fingerling Potatoes
Organic Baby Vegetables

DP9 Black Peppercorn New York Steak* . . . . 57.00
Cracked Black Pepper-Rubbed Seared New York Steak topped with Cognac Peppercorn Sauce (cooked medium rare to medium)
Applewood Smoked Bacon-Leek Mashed Potatoes
Fire-Grilled Asparagus

DP10 Maytag Blue Filet Mignon* . . . . . . . . 59.00
Grilled Filet Mignon Encrusted with Melted Maytag Blue Cheese and a Shiraz Demi-Glace (cooked medium rare to medium)
Wild Mushroom Ragù
cr
Applewood Smoked Bacon-Leek Mashed Potatoes
Butternut Squash Purée

DP11 Filet Mignon & Salmon* . . . . . . . . . . . . 69.00
Grilled Filet Mignon with Chimichurri (cooked medium rare to medium)
Grilled Salmon with Herb Butter
Tri-Colored Peruvian Potatoes
Balsamic-Glazed Baby Carrots

Prices do not include the 22% service charge and applicable sales tax. Prices and menus subject to change. January 2021
Small Group Plated Dinners
Served with a beverage choice of Freshly Brewed Regular and Decaffeinated Coffee, and Tea, Iced Tea, or Lemonade and Artisan Rolls, Mixed Green Salad, and Chef’s Selection of Dessert. Add $5 per person to serve family-style.
Minimum of 10 people required; maximum of 25.

DPS1 Grilled Mahi Mahi* .......................... 45.00
Mahi Mahi with Pineapple-Mango Salsa
Herbed Rice Pilaf
Seasonal Vegetable Medley

DPS2 Chicken Marsala* .............................. 45.00
Chicken Marsala served on a bed of Linguine
Zucchini Provençal

DPS3 Grilled Rib-Eye Steak ........................ 55.00
Grilled Rib-Eye Steak with Green Peppercorn Demi-Glace
Garlic-Mashed Potatoes
Fresh Asparagus

DPS4 Wild Mushroom Ravioli  .................... 42.00
Brown Butter Sauce over Sautéed Spinach Topped with Sun-Dried Tomato Pesto and Balsamic-Marinated Vegetables,
Roasted Pine Nuts and Fresh Sage Chiffonade

Gourmet Plated Dinners
Served with a beverage choice of Freshly Brewed Regular and Decaffeinated Coffee, and Tea, Iced Tea, or Lemonade and Artisan Rolls.
Minimum of 10 people required.

DPG1 Roasted Statler Chicken* ............... 64.00
Airline Breast of Chicken stuffed with Spinach and Ricotta,
with a Red Wine Butter Sauce
Wild Rice Pilaf
Root Vegetables

DPG2 Butter-Poached Salmon* ....................... 66.00
Salmon poached in butter with Sun-Dried Tomato Pesto
Wild Mushroom Risotto Cake
Fire-Grilled Asparagus

DPG3 Aged Rib-Eye* ................................. 69.00
Grilled Aged Rib-Eye topped with Chimichurri
(cooked medium rare to medium)
Garlic Mashed Potatoes
Fire-Grilled Asparagus

DPG4 Baked Halibut Parmesan* ................... 71.00
Alaskan Halibut topped with Parmesan Breadcrumbs,
Lemon Butter, Fried Capers
Wild Rice Pilaf
Caramelized Baby Carrots

DPG5 Statler Chicken and Shrimp* ............... 74.00
Airline Breast of Chicken, Burgundy Demi-Glace
Jumbo Shrimp Provençale
Creamy Polenta
Buttered Brussels Sprouts

DPG6 Filet Mignon and Sea Scallop* ............... 79.00
Beef Tenderloin, Chimichurri Sauce
Jumbo Sea Scallop wrapped in Applewood Smoked Bacon
Roasted Fingerling Potatoes
Haricots Verts

Choose one Soup and one Salad.

Salads
Buffalo Mozzarella, Sliced Tomato, Balsamic Vinegar and Olive Oil, Fresh Basil and Asiago
Baby Greens, Belgian Endive, Herbed Goat Cheese, Caramelized Walnuts, Fresh Raspberries, Raspberry Vinaigrette
Napa and Red Cabbage, Pears, Walnuts, Goat Cheese, Sherry Vinaigrette

Soups
Roasted Butternut Squash, Crème Fraîche drizzled with Walnut Oil
Lobster Bisque drizzled with Chive Oil*
Potato-Leek finished with Crispy Pancetta*

Choose one Dessert.

Gourmet Desserts
Chocolate Caramel Torte
Caramel Mousse
House-Made Tiramisu
Coffee Crème Anglaise
Lemon Mascarpone Cheesecake
Fresh Berry Coulis
Chocolate Nutella Tart
Vanilla Bean Crème Anglaise, Candied Hazelnuts

Prices do not include the 22% service charge and applicable sales tax. Prices and menus subject to change. January 2021
Reception Selections
Displays and Stations

All Stations and Displays are served for up to a maximum of 1 1/2 hours.

Displays

One display serves 25 guests.

RD1 Crudités
Broccoli, Cauliflower, Celery, Carrots, Radishes, Cucumbers, Artichokes, Green Peppers, Mushrooms, Cherry Tomatoes, Asiago-Ranch Dip
210.00

RD2 Middle Eastern Platter
Lentil Salad, Cucumber and Tomato Salad with Red Onions and Feta, Couscous, Hummus, Baba Ghanoush served with Grilled Pita Bread Points
275.00

RD3 Sliced Fruit
Seasonal Fruits and Berries
269.00

RD4 Assorted Cheese
Imported and Domestic Cheeses served with Assorted Sliced Breads, Crackers
310.00

RD5 Antipasto Platter*
Cured Olives, Marinated Artichoke Hearts, Grilled Vegetables, Salami, Prosciutto, Cheeses, Sliced Baguettes, Crackers
410.00

RD6 Charcuterie*
Assorted Cured Meats, Salami, Artisan Cheeses from Beehive Cheese Company with Gourmet Crackers and Dijon
500.00

RD7 Sushi*
Ahi Tuna Sashimi, Hamachi Sashimi, Salmon Sashimi, Spicy Tuna, Blackened Scallops, Greenlip Mussels, California Rolls, Little Cottonwood Rolls, Vegetable Rolls, Ebi Nigiri, Unagi Nigiri, Pickled Ginger, Soy Sauce, Wasabi
580.00

RD8 Baked Brie
Baked Brie in Puff Pastry with Candied Nuts and Cinnamon, served with Assorted Crackers and Garnished with Fresh Fruit
200.00
**Stations**

Enhance your reception menu by adding on a reception station, or create a whole reception with a minimum of three station choices.

All stations require a 25-person minimum and are priced per person. Each station must be ordered for the entire group. Chef attendant can be added for $150 per attendant for up to 90 minutes of service. For an additional half hour of service add $3.50 per person.

†Pricing includes chef attendant.

**ST4 Mocktail Bar** † .......................... 12.00
Variety of Fruit Juices, Flavored Syrups, Seltzer Water, Flavored Syrups, Wedges of Lemon, Lime, and Orange, Sliced Strawberries, Raspberries, Blueberries, Whipped Cream

**ST5 Pommes Frites Station » « .......................... 15.00
French Fries served in a Paper Cone
Choose up to two Dipping Sauces: Sweet Chili, Korean BBQ, Malt Vinegar or Spicy Fry
Add an additional sauce for $1 per person.

**ST6 Salsa Bar** * .......................... 14.00
House-Made Corn Tortilla Chips with House-Made Salsa, Mango Salsa, Pico de Gallo, House-Made Guacamole

**ST7 Smashed Potato Bar @ .......................... 15.50
Smashed Potatoes
Toppings: Broccoli Cheese Sauce, Sour Cream, Salsa, Whipped Butter, Chives, Steamed Broccoli Florets, Diced Tomatoes, Sautéed Onions, Sliced Jalapeño

**ST8 Caesar Salad** * .......................... 10.00
Romaine Lettuce, Garlic Croutons, Asiago Cheese, Pepperoncini, Caesar Dressing

**ST9 Taco Bar** * .......................... 19.00
Ground Beef and Shredded Chicken, Vegetarian Refried Beans, Shredded Lettuce, Diced Tomatoes, Sour Cream, Salsa, Guacamole, Shredded Cheddar and Jack Cheeses, Green Chiles, Corn Taco Shells, Flour Tortillas

**ST10 Soup Bar** .......................... 18.00
Choice of three. All come with Oyster Crackers, Artisan Rolls and Whipped Butter.

Smoked Tomato Bisque
Roasted Fire-Grilled Tomatoes with a Vegetarian Broth, Heavy Cream

Vegetarian Minestrone
Vegetarian Tomato Broth with Mixed Vegetables

Potato-Leek
Purèéd Russet Potatoes, Caramelized Leeks, Savory Cream Stock

Miso
Fermented Soy Bean Broth, Nori, Tofu, Green Onions

Lobster Bisque * (add $5)
Creamy Lobster Stock, Sautéed Lobster Meat, Green Chives

Chicken Tortilla
Grilled Chicken, Roasted Corn, Green Chiles, Roasted Tomatoes, Paprika-Cumin Broth, Crispy Tortillas

Classic Chicken Noodle *
Tender Diced Chicken, Carrots, Celery, Onion

**ST11 Chicken Wings** *
Choose up to three styles: Classic Buffalo, Sweet Thai, Teriyaki-Honey-Garlic, Honey-Chipotle-Lime, Peach BBQ, Jack Daniel’s-Honey-BBQ, Asian-Sesame. Served with carrots, celery sticks, Ranch, Blue Cheese Dressing
Add $6 per person for a fourth style of wings.

**ST12 Pasta** .......................... 21.00
Choice of two pastas: Linguine, Penne, Fettuccini, Corkscrew
Choice of three sauces: Tomato-Basil, Mushroom-Marsala, Bolognese, Marinara, Alfredo, Pesto
Add Diced Chicken Breast, Meatballs, Sausage, Sautéed Vegetables for 4.00 per person, per item.

**ST13 Sliders** *
Choose two. Add a third for 7.00 per person.
All served on mini slider rolls.

Asian Duck Confit * with Sweet Cabbage Slaw
Slow-Cooked Meatball Marinara * topped with Melted Cheese
Slow-Braised Short Ribs * tossed in BBQ Sauce
Turkey Burger *, Lettuce, Tomato
Ham * with Melted Gruyère, Spicy Mustard
Ground Lamb * with Tzatziki
Classic BLT * with Applewood Smoked Bacon
Fresh Mozzarella Caprese Sliced Tomato, Basil Chiffonade
Sliced Flank Steak * with Warm Brie
Mini Crab Cakes * with Rémoulade
Vegetarian Black Bean Burger topped with Guacamole
Pulled Pork * tossed in BBQ Sauce, topped with Classic Coleslaw
Grilled Portabello Mushroom with Applewood Smoked Bacon *, topped with Crumbled Maytag Blue Cheese

**ST14 Gourmet Mac & Cheese** *
House-Made Beehive Seahive and Gruyère Cheese Sauce Toppings: Lobster, Sliced Filet, Short Ribs, Applewood Smoked Chopped Bacon, Steamed Broccoli Florets, Diced Tomatoes, Caramelized Onions, Sliced Jalapeño

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Sweets

Prices do not include the 22% service charge and applicable sales tax. Prices and menus subject to change. January 2021

Prices are per person. Chef attendant can be added for $150 per attendant for up to 90 minutes of service. For an additional half hour of service add $3.50 per person. All stations require a 25 person minimum.

†Pricing includes chef attendant.

CS1 Roast Turkey* © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © © _______
Prices do not include the 22% service charge and applicable sales tax. Prices and menus subject to change. January 2021

### Four-Cheese  
Provolone, Mozzarella, Romano, Parmesan with Tomato Sauce

### Pepperoni*  
Pepperoni, Provolone, Mozzarella, Romano, Parmesan with Tomato Sauce

### Hawaiian*  
Canadian Bacon, Pineapple, Mozzarella, with Tomato Sauce

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

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

### Vegan  
Spinach, Caramelized Garlic, Shallots, Roma Tomatoes with Pesto

### Meat Lovers*  
Mozzarella Cheese, Canadian Bacon, Pepperoni, Sausage, Bacon, Ground Beef with Marinara Sauce

### Gourmet Vegetarian  
Mozzarella Cheese, Spinach, Zucchini, Mushrooms, Artichoke Hearts, Tomatoes, Onions with Garlic Cream Sauce

### BBQ Chicken*  
Grilled Chicken, Mozzarella, Crispy Bacon, Tomatoes, Onions and BBQ Sauce

### Margherita  
Fresh Buffalo Mozzarella, Tomatoes, Fresh Basil Leaves

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### Reception Selections – Hors d’Oeuvres

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

*Minimum order is 3 dozen each. Selections with † can be butler-passed for an additional $30 per server, per hour.

#### Hot Selections

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>† Jalapeño Poppers</td>
<td>4.00</td>
</tr>
<tr>
<td>† Black Bean Taquito</td>
<td>4.00</td>
</tr>
<tr>
<td>Buffalo Chicken Wings* with Bleu Cheese Dip</td>
<td>4.75</td>
</tr>
<tr>
<td>† Italian Sausage-Stuffed Mushroom Caps*</td>
<td>4.00</td>
</tr>
<tr>
<td>† Pot Stickers* with Szechuan Dipping Sauce</td>
<td>4.00</td>
</tr>
<tr>
<td>† Fire-Grilled Pineapple Skewers</td>
<td>4.25</td>
</tr>
<tr>
<td>† Chicken Satay* with Peanut Sauce</td>
<td>4.25</td>
</tr>
<tr>
<td>† Beef Satay* with Szechuan Dipping Sauce</td>
<td>5.00</td>
</tr>
<tr>
<td>† Spanakopita</td>
<td>4.50</td>
</tr>
<tr>
<td>Shrimp Taquitos* topped with Pico de Gallo</td>
<td>4.75</td>
</tr>
<tr>
<td>Lamb Empanada* with Tzatziki Sauce</td>
<td>4.75</td>
</tr>
<tr>
<td>† Buffalo Cauliflower Pops</td>
<td>5.00</td>
</tr>
<tr>
<td>† Duck Spring Roll*</td>
<td>5.00</td>
</tr>
<tr>
<td>† Petite Chicken Cordon Bleu</td>
<td>5.00</td>
</tr>
<tr>
<td>† Spinach Asiago Stuffed Mushroom Caps</td>
<td>5.00</td>
</tr>
<tr>
<td>† Vegetarian Spring Rolls with Sweet Chili Dipping Sauce</td>
<td>5.00</td>
</tr>
<tr>
<td>† Coconut Shrimp* with Mango-Pineapple Chutney</td>
<td>5.25</td>
</tr>
<tr>
<td>† Mini Crab Cakes* with Dijon Sauce</td>
<td>5.25</td>
</tr>
<tr>
<td>Blackened Petite Lamb Chops*</td>
<td>5.50</td>
</tr>
<tr>
<td>with Orange-Peppercom Dipping Sauce</td>
<td></td>
</tr>
<tr>
<td>† Mini Chicken Wellington*</td>
<td>5.50</td>
</tr>
<tr>
<td>† Applewood Smoked Bacon-Wrapped Jumbo Scallops</td>
<td>5.50</td>
</tr>
<tr>
<td>† Applewood Smoked Bacon-Wrapped Shrimp*</td>
<td>5.50</td>
</tr>
<tr>
<td>Serrano Peppers, Spicy Mayo, Wasabi Aioli</td>
<td></td>
</tr>
</tbody>
</table>

#### Cold Selections

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>† Caramelized Onion-Goat Cheese Phyllo Cup</td>
<td>4.00</td>
</tr>
<tr>
<td>Herbed Boursin-Stuffed Peppadews</td>
<td>4.00</td>
</tr>
<tr>
<td>† Prosciutto-Wrapped Melon*</td>
<td>4.00</td>
</tr>
<tr>
<td>† Smoked Salmon Canapés* with Dill Cream</td>
<td>4.25</td>
</tr>
<tr>
<td>Vegetarian Sushi Rolls</td>
<td>4.25</td>
</tr>
<tr>
<td>Fresh Fruit Kebabs</td>
<td>4.75</td>
</tr>
<tr>
<td>† Deviled Eggs* Sprinkled with Crevette Shrimp*</td>
<td>4.75</td>
</tr>
<tr>
<td>† Prosciutto-Wrapped Asparagus*</td>
<td>5.00</td>
</tr>
<tr>
<td>† Roma Tomatoes, Fresh Mozzarella, Balsamic Glaze, Bruschetta</td>
<td>5.25</td>
</tr>
<tr>
<td>† Blackened Rare Ahi Canapés* with Spicy Mayonnaise</td>
<td>5.25</td>
</tr>
<tr>
<td>† Jumbo Shrimp Cocktail*</td>
<td>5.25</td>
</tr>
<tr>
<td>Spicy Tuna Tartar on Wonton*</td>
<td>5.25</td>
</tr>
<tr>
<td>Beef-Wrapped Asparagus* with Horseradish Sauce</td>
<td>5.25</td>
</tr>
</tbody>
</table>

### Reception Package

*Service time is for one hour; pricing is per person. Add $5 per person for an additional half hour of service.*

*Package includes Crudités, Fruit & Cheese, and Two Hot and Two Cold Pieces.*

#### Reception Package  
Choose two hot and two cold selections from the Hors d’Oeuvres section to complete the package.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Broccoli, Cauliflower, Celery, Carrots, Radishes, Cucumbers, Artichokes, Green Peppers, Mushrooms, Cherry Tomatoes, Asiago Ranch Dip</td>
<td>37.00</td>
</tr>
<tr>
<td>Assorted Cheeses, Seasonal Fruits, Crackers, Sliced French Baguette</td>
<td></td>
</tr>
</tbody>
</table>
Alcohol Service Arrangements

If you are considering alcohol for a function, please be advised that Snowbird personnel must provide the alcohol and service it to your group.

In the interest of our guests’ safety, please be advised of the following:

- Our servers and managers are trained to be alert for signs of intoxication and advise our valued guests when switching to non-alcoholic refreshments should become 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.
- Functions must be completed by midnight.

Hosted Bar

One bartender for every 100 guests is recommended.
Bartender and set up fees required per location per bar.

Bartender. ................................. 55.00/hour
2 hour minimum required.
Each Additional Bar and Bartender. ................................. 55.00/hour
2 hour minimum required.
Each Additional Hour ........................ 30.00/hour
Per bartender, per bar.
Cocktail Server ................................. 30.00/hour
Per server.

Cash Bar

One bartender for every 100 guests is recommended.
Bartender and set up fees required per location per bar.

Cash Bar Setup Fee ............................. 200.00
2 hour minimum required.
Bartender. ................................. 75.00/hour
2 hour minimum required.
Each Additional Bar and Bartender. ................................. 75.00/hour
2 hour minimum required.
Each Additional Hour ........................ 30.00/hour
Per bartender, per bar.
Cocktail Server ................................. 30.00/hour
Per server.

Hospitality Suite Service

A fully stocked bar back in a lodging room for up to 100 people. Includes ice, glasses, stirrers, napkins and sliced fruit dropped off in hospitality suite at a cost of $150. Continual refresh of items is $30 per hour. Delivery only, this does not include a bartender or liquor. Any bartender services can only be provided serving and selling Snowbird liquor.

Beer and Wine

Prices are per each and billed on a consumption basis. No partial returns will be accepted. Service fee and tax is charged where applicable.

Domestic Beer .................................. 6.75
Local Microbrews ............................. 7.75
Imported & U.S. Microbrews ................. 7.75
Non-alcoholic Beer ........................... 6.00
House Wine by-the-glass ..................... 8.25
Select Wines ................................ Refer to Wine List

Non-Alcoholic Beverages

Prices are per each and billed on a consumption basis. No partial returns will be accepted. Service fee and tax is charged where applicable.

Ginger Beer .................................... 4.75
Red Bull ........................................ 6.00
Assorted Pepsi Soft Drinks .................. 4.25
Individual Fruit Juices ....................... 4.75
Must be requested in advance.
Bloody Mary Mix ............................ 60.00/gal.
Must be requested in advance.

Mixed Drink Pricing

Service fee is charged where applicable.

House Liquors ................................. 8.00
Smirnoff Vodka, Seagram’s Extra Dry Gin, Sauza Gold Tequila, Bacardi Superior Rum, Jim Beam Kentucky Bourbon
Premium Liquors ............................. 9.00
Stoli Vodka, Tanqueray Gin, Jose Cuervo Tradicional Tequila, Johnnie Walker Red Scotch, Crown Royal Canadian Whisky, Captain Morgan Spiced Rum, Jägermeister Liqueur, Maker’s Mark Kentucky Bourbon

Specialty Hosted Bar Options

Service fee is charged where applicable.
The following bars can only be offered as “Hosted” and cannot be combined with any other liquor selections.

The Snowbird Signature Bar

Grey Goose Vodka .................................. 10.75
Bacardi Superior Rum .......................... 10.00
Patrón Silver Tequila ............................. 14.75
Johnnie Walker Black ......................... 12.75
Bulleit Bourbon ................................. 10.00
High West Double Rye ......................... 10.25
Kraken Black Spiced Rum ..................... 10.25

The High West Bar

Double Rye ..................................... 10.25
American Prairie Bourbon ................... 11.25
Campfire ........................................ 17.25
Rendezvous Rye ................................ 16.25
36th Vote Barreled Manhattan ................ 15.25
Barreled Boulevardier ....................... 15.25
High West 7000’ Vodka ....................... 10.25

The Utah Bar

Five Wives Vodka ............................. 10.25
High West 7000’ Vodka ....................... 10.25
Antelope Island Rum ......................... 10.25
High West Double Rye Whiskey .......... 10.25
Beehive Jack Rabbit Gin .................... 10.25
Outlaw Distillery Bourbon .................. 10.25

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## Wine List

Special-order wine or alcohol may be requested. Special orders are subject to availability and must be made no later than 4 weeks prior to event date.

### California Sparkling Wine and Champagne

<table>
<thead>
<tr>
<th>Name</th>
<th>Origin</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Veuve Clicquot Ponsardin, France</td>
<td>France</td>
<td>165.00</td>
</tr>
<tr>
<td>Roederer Estate Brut, Anderson Valley</td>
<td>California</td>
<td>77.00</td>
</tr>
<tr>
<td>Domaine Chandon, Blanc de Noirs, California</td>
<td>California</td>
<td>65.00</td>
</tr>
<tr>
<td>Korbel Brut, California</td>
<td></td>
<td>50.00</td>
</tr>
</tbody>
</table>

### Sauvignon Blanc

<table>
<thead>
<tr>
<th>Name</th>
<th>Origin</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kim Crawford, New Zealand</td>
<td>New Zealand</td>
<td>53.00</td>
</tr>
<tr>
<td>Joel Gott, California</td>
<td>California</td>
<td>45.00</td>
</tr>
<tr>
<td>King Estate, Signature, Oregon</td>
<td>Oregon</td>
<td>62.00</td>
</tr>
<tr>
<td>Caposaldo, Veneto</td>
<td></td>
<td>45.00</td>
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</table>

### Pinot Gris

<table>
<thead>
<tr>
<th>Name</th>
<th>Origin</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>King Estate, Signature, Oregon</td>
<td>Oregon</td>
<td>62.00</td>
</tr>
<tr>
<td>Gabbiano, Venezie</td>
<td></td>
<td>42.00</td>
</tr>
<tr>
<td>Caposaldo, Veneto</td>
<td></td>
<td>45.00</td>
</tr>
</tbody>
</table>

### Chardonnay

<table>
<thead>
<tr>
<th>Name</th>
<th>Origin</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cakebread, Napa Valley</td>
<td>California</td>
<td>129.00</td>
</tr>
<tr>
<td>Jordan, Russian River Valley</td>
<td>California</td>
<td>102.00</td>
</tr>
<tr>
<td>Sonoma Cutrer, Sonoma Coast</td>
<td>California</td>
<td>66.00</td>
</tr>
<tr>
<td>J. Lohr, Riverstone, Arroyo Seco, Monterey County</td>
<td></td>
<td>61.00</td>
</tr>
<tr>
<td>Clos du Bois, Sonoma County</td>
<td>California</td>
<td>53.00</td>
</tr>
<tr>
<td>Chateau Ste. Michelle, Columbia Valley</td>
<td></td>
<td>50.00</td>
</tr>
<tr>
<td>Canyon Road, California*</td>
<td></td>
<td>39.00</td>
</tr>
</tbody>
</table>

### Sweet White

<table>
<thead>
<tr>
<th>Name</th>
<th>Origin</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hogue, Riesling, Washington</td>
<td>Washington</td>
<td>42.00</td>
</tr>
</tbody>
</table>

### Interesting Reds

<table>
<thead>
<tr>
<th>Name</th>
<th>Origin</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rocca delle Macìe, Chianti Classico, Tuscany</td>
<td>Tuscany</td>
<td>64.00</td>
</tr>
<tr>
<td>BenMarco, Malbec, Mendoza</td>
<td></td>
<td>61.00</td>
</tr>
<tr>
<td>Ravenswood, Vintners Blend, Zinfandel, California</td>
<td></td>
<td>42.00</td>
</tr>
<tr>
<td>Doña Paula, Los Cardos, Malbec, Mendoza</td>
<td></td>
<td>42.00</td>
</tr>
</tbody>
</table>

### Pinot Noir

<table>
<thead>
<tr>
<th>Name</th>
<th>Origin</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Louis Jadot, Nuits-Saint-Georges, Burgundy</td>
<td>Burgundy</td>
<td>199.00</td>
</tr>
<tr>
<td>Robert Sinskey, Carneros</td>
<td>Carneros</td>
<td>120.00</td>
</tr>
<tr>
<td>Siduri, Russian River Valley</td>
<td></td>
<td>97.00</td>
</tr>
<tr>
<td>Ponzi, Tavola, Oregon</td>
<td></td>
<td>77.00</td>
</tr>
<tr>
<td>Fleur, Carneros</td>
<td></td>
<td>56.00</td>
</tr>
<tr>
<td>Angeline, California</td>
<td></td>
<td>44.00</td>
</tr>
</tbody>
</table>

### Merlot

<table>
<thead>
<tr>
<th>Name</th>
<th>Origin</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ferrari-Carano, Sonoma County</td>
<td>California</td>
<td>71.00</td>
</tr>
<tr>
<td>Sebastiano, Sonoma County</td>
<td></td>
<td>56.00</td>
</tr>
<tr>
<td>Columbia Crest, Grand Estates, Columbia Valley</td>
<td></td>
<td>50.00</td>
</tr>
</tbody>
</table>

### Cabernet Sauvignon

<table>
<thead>
<tr>
<th>Name</th>
<th>Origin</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Silver Oak, Alexander Valley</td>
<td>California</td>
<td>225.00</td>
</tr>
<tr>
<td>Stag’s Leap Wine Cellars, Artemis, Napa Valley</td>
<td>Napa Valley</td>
<td>185.00</td>
</tr>
<tr>
<td>Jordan, Alexander Valley</td>
<td>California</td>
<td>159.00</td>
</tr>
<tr>
<td>Franciscan, Napa Valley</td>
<td></td>
<td>92.00</td>
</tr>
<tr>
<td>Justin, Cabernet Sauvignon, Paso Robles</td>
<td></td>
<td>86.00</td>
</tr>
<tr>
<td>Sebastiano, Sonoma County</td>
<td></td>
<td>56.00</td>
</tr>
<tr>
<td>Hess Select, North Coast</td>
<td></td>
<td>54.00</td>
</tr>
<tr>
<td>Main Street, California</td>
<td></td>
<td>40.00</td>
</tr>
<tr>
<td>Canyon Road, California*</td>
<td></td>
<td>39.00</td>
</tr>
</tbody>
</table>

*Denotes House Wines.