

Snowbird Conference Center Banquet Menus



Above the Clouds. Beyond the Expected.
Snowbird Meetings.

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 \$125 reset charge will be posted to the group's Master Account.

Late Fee

Groups will be charged a late fee of \$100 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 \$150, 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.

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 **GF** Dairy-Free **DF** Vegetarian **V**

*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 \$50 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 \$25 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.

Continental Breakfasts

Service is for 1½ hours; for an additional hour of service add \$3 per person.
Minimum of 10 people required.

CB1 On the Go 13.00

- Orange Juice
- Whole Seasonal Fruit **GF DF V**
- Muffin **V**
- Granola Bar **V**
- Served in a To-Go Sack

CB2 Traditional Continental 15.00

- Selection of Chilled Juices
- Assorted Freshly Baked Breakfast Pastries **V**
- Croissants with Butter and Preserves **V**
- Freshly Brewed Regular and Decaffeinated Coffee,
Tea and Hot Chocolate

CB3 Fresh Start 16.00

- Selection of Chilled Juices
- Sliced Seasonal Fruit **GF DF V**
- 7-Grain Cereal with Brown Sugar, Raisins,
Cranberries and Milk **V**
- Freshly Brewed Regular and Decaffeinated Coffee,
Tea and Hot Chocolate

CB4 Rise and Shine 18.00

- Selection of Chilled Juices
- Sliced Seasonal Fruit **GF DF V**
- Assorted Freshly Baked Breakfast Pastries **V**
- Croissants with Butter and Preserves **V**
- Freshly Brewed Regular and Decaffeinated Coffee,
Tea and Hot Chocolate

CB5 Trail Blazer 19.00

- Selection of Chilled Juices
- Sliced Seasonal Fruit **GF DF V**
- Assorted Bagels **V**
- Flavored Cream Cheeses, Butter, Fruit Preserves,
Peanut Butter **V**
- Freshly Brewed Regular and Decaffeinated Coffee,
Tea and Hot Chocolate

CB6 High Baldy 20.00

- Selection of Chilled Juices
- Sliced Seasonal Fruit **GF DF V**
- Breakfast Breads and Croissants **V**
- 7-Grain Hot Cereal **V**
- House-Made Granola with Vanilla Yogurt **V**
(Add \$2 per person for Gluten-Free Granola)
- Freshly Brewed Regular and Decaffeinated Coffee,
Tea and Hot Chocolate

CB7 Hidden Peak 21.00

- Selection of Chilled Juices
- Sliced Seasonal Fruits **GF DF V**
- Mini Bacon* and Vegetarian Quiches
- House-Made Granola with Vanilla Yogurt **V**
(Add \$2 per person for Gluten-Free Granola)
- Freshly Brewed Regular and Decaffeinated Coffee, Tea and
Hot Chocolate

Breakfast Buffets

Service is for 1½ hours. 25-person minimum.
Served with Freshly Brewed Regular and Decaffeinated Coffee, Tea, and Hot Chocolate.

- BB1 Peruvian Breakfast** 22.00
 Selection of Chilled Juices
 Farm-Fresh Scrambled Eggs* **GF DF V**
 Applewood Smoked Bacon* **GF DF**
 Maple-Baked Link Sausage* **GF DF**
 Grilled Hash-Brown Potatoes **GF DF V**
 Assortment of Cold Cereals with Milk **V**
 Freshly Baked Croissants with Butter and Preserves **V**

- BB2 Primrose Breakfast** 24.00
 Selection of Chilled Juices
 Sliced Seasonal Fruit **GF DF V**
 Farm-Fresh Scrambled Eggs with Cream Cheese and Chives* **V**
 Applewood Smoked Bacon* **GF DF**
 Maple-Baked Link Sausage* **GF DF**
 House-Made Crispy Potatoes with Onions and Peppers **GF DF V**
 Brioche French Toast with Maple-Flavored Syrup **V**
 Freshly Baked Breakfast Pastries and Croissants **V**
 Butter and Preserves **V**

- BB3 Twin Peaks Breakfast** 25.00
 Selection of Chilled Juices
 Sliced Seasonal Fruit **GF DF V**
 Yogurts **V**
 Vegetarian Quiche* **V**
 Applewood Smoked Bacon* **GF DF**
 Maple-Baked Link Sausage* **GF DF**
 Grilled Hash-Brown Potatoes **GF DF V**
 Assortment of Cold Cereals with Milk **V**
 Sliced Bananas **GF DF V**
 Multi-Grain Pancakes with Maple-Flavored Syrup **V**
 Freshly Baked Croissants with Butter and Preserves **V**

- BB4 Cottonwood Burrito Breakfast**. 26.00
 Selection of Chilled Juices
 Sliced Seasonal Fruit **GF DF V**
 House-Made Granola with Vanilla Yogurt **V**
 Warm Flour Tortillas **V**
 Scrambled Eggs* **V**
 Cheddar Jack Cheese **V**
 Diced Onions **GF DF V**
 Bacon* **GF DF**
 Salsa **GF V**
 Sour Cream **V**
 House-Made Potatoes with Onions and Peppers **GF DF V**

- BB5 Creekside Brunch** 39.00
 Orange, Apple, Cranberry Juice
 Smoked Salmon Plate
 Chef's Quiche
 Fresh Fruit Kebabs **GF DF V**
 Applewood Smoked Bacon* **GF DF**
 Maple-Baked Link Sausage* **GF DF**
 Cinnamon Swirl French Toast **V**
 Sweet Potato Pancakes **V**
 Warm Maple-Flavored Syrup **V**
 Country Red Potatoes with Peppers, Onions and Rosemary **GF DF V**
 Traditional Vegetarian Eggs Benedict with Hollandaise Sauce* **V**
 Yogurt Parfaits with House-Made Granola **V**
 Assorted Breakfast Pastries and Desserts **V**

Plated Breakfasts

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

- BP1 Country Breakfast** 22.00
 Chilled Orange Juice
 Fresh Fruit Cup **GF DF V**
 Scrambled Eggs* **V**
 Applewood Smoked Bacon* **GF DF**
 French Toast with Glazed Apples and Cinnamon **V**

- BP2 Vegetarian Breakfast** 24.00
 Chilled Orange Juice
 Fresh Fruit Cup **GF DF V**
 Vegetarian Quiche* **V**
 Breakfast Potatoes **GF DF V**
 Roasted Parmesan Tomato **V**

Create Your Own Break

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

Assorted Candy Bars V	30.00	Assorted Breakfast Pastries and Breads V	40.00
Whole Seasonal Fruit GF DF V	32.00	English Scones with Jam & Butter V	40.00
Granola Bars V	34.00	Clif Bars™ V	40.00
Individual Fruit Yogurts GF V	34.00	Kind Bars™ GF V	40.00
Freshly Baked Cookies V	35.00	Assorted Gourmet Cookies V	40.00
Assorted Bar Cookies V	35.00	Assorted Cupcakes V	53.00
Brownies V	35.00	Sliced Fruit Display GF DF V	59.00
Chocolate Coconut Macaroons GF V	35.00	Assorted Gourmet Ice Cream GF V	59.00
Cinnamon Rolls V	35.00		
Bavarian Pretzel Bites –			
Choice of Cinnamon Sugar, Parmesan or Plain V	35.00		
House-Made Fruit Squares V	36.00		
Individual Trail Mix Packets V	37.00		
Assorted Bagels V	39.00		
with Flavored Cream Cheeses			
Assorted Brownies V	39.00		
Assorted Muffins V	39.00		
House-Made Cake Donuts V	39.00		

Gluten-Free & Vegan Options

Gluten-Free Granola GF DF V	35.00
Gluten-Free Brownies GF DF V	43.00
Gluten-Free Cookies GF DF V	43.00
Assorted Gluten-Free Breakfast Breads GF DF V	45.00
Gluten-Free Muffins GF DF V	45.00
Assorted Healthy Vegan Cookies V	45.00

Beverages

Priced Per Gallon

Minimum of one gallon of each.

Infused Mountain Water	18.00
Whole, 2%, Skim, Soy, or Almond Milk	20.00
Orange, Cranberry, Pineapple, Apple, Grapefruit Juices	20.00
Lemonade with Fresh Lemons	39.00
Iced Tea with Fresh Lemons	39.00
Hot Apple Cider with Cinnamon Sticks	39.00
Strawberry Lemonade	42.00
Hot Chocolate with Freshly Whipped Cream	49.00
and Chocolate Shavings	
Freshly Brewed Regular and Decaffeinated Coffee and Tea	52.00
(minimum one gallon of each)	

Priced Per Person

BV1 Coffee Beverage Service 12.00

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

BV2 Soda Beverage Service 14.00

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 16.00

Service is up to a maximum of 4 consecutive hours,
no substitutions or extended time of service.

Individual Flavored Iced Tea, San Pellegrino
Sparkling Fruit Beverages

Priced Per Bottle/Can

Assorted Pepsi Cola Soft Drinks	3.75/ea.
Aquafina Bottled Water	4.00/ea.
Individual Flavored Iced Tea	4.25/ea.
Gatorade™	4.50/ea.
San Pellegrino™ Sparkling Fruit Beverages	4.25/ea.
Perrier Water™	4.25/ea.
Individual Fruit Juices	4.25/ea.
Assorted Starbucks Coffee Drinks™	4.50/ea.
Red Bull Energy Drinks™	4.75/ea.
Voss Water™	8.50/ea.

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. Minimum of 25 persons per station.

†Pricing includes chef attendant

ST4 Mocktail Bar† 9.00	ST7 Spud Bar ❶ 14.00
Variety of Flavored Seltzer Waters and Fruit Juices, Flavored Syrups, Wedges of Lemon, Lime, and Orange, Sliced Strawberries, Raspberries, Blueberries, Whipped Cream	Smashed Potatoes Toppings: Shredded Cheese, Sour Cream, Salsa, Butter, Chives, Steamed Broccoli Florets, Diced Tomatoes, Chopped Onions, Sliced Jalapeño
ST5 Pommes Frites Station ❸❹❺ 11.50	ST16 Movie Snacks 18.00
French Fries served in a Paper Cone Choose up to two dipping sauces: Sweet Chili, Korean BBQ, Malt Vinegar, Spicy Fry	Popcorn, Red Vines, Milk Duds, Swedish Fish, Sour Patch Kids, M&Ms, Junior Mints, Assorted Sodas
ST6 Salsa Bar* 13.00	
Fresh Corn Tortilla Chips with House-Made Salsa, Mango Salsa, Pico de Gallo, Guacamole, Ceviche	

Buffet Luncheons

Service is for 1½ hours. 25-person minimum.

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 28.00

- Home-Style Grilled Hamburgers* ^{DF}
- All-Beef Hot Dogs* ^{DF}
- Freshly Baked Buns ^V
- Traditional Condiments ^V
- Lettuce, Tomato, Onions, Cheese ^V
- Vegetarian Chili ^{GF V}
- Fresh Herb Potato Salad ^V
- Tomato-Cucumber Salad ^{GF DF V}
- Kettle Chips ^{GF DF V}
- Add Garden Burgers for \$2.50 per person ^V

LB2 Superior Deli 29.00

- Mixed Greens Salad with Tomatoes, Cucumbers, Mushrooms, Bell Peppers, Garbanzo Beans, Shredded Carrots, Vinaigrette ^V
- Fresh Fruit Salad ^{GF DF V}
- Orzo Pasta Salad ^{DF V}
- Deli Platter with Pastrami*, Roast Beef*, Turkey*, Black Forest Ham*
- Sliced Balsamic Portabello Mushrooms, Fire-Roasted Red Bell Peppers, Eggplant
- Swiss, Cheddar, Havarti, Pepper Jack Cheeses ^{GF}
- Assortment of Sandwich Rolls and Condiments ^V
- Kettle Chips ^{GF DF V}

LB3 Wrap Assortment 31.00

- Mixed Greens Salad with Tomatoes, Cucumbers, Mushrooms, Bell Peppers, Garbanzo Beans, Shredded Carrots, Vinaigrette ^V
- Flour and Whole Wheat Tortillas Wrap Platter with Teriyaki Chicken*, B.L.T.*, Hummus and Roasted Vegetable Halves
- Home-Style Coleslaw ^V
- Fresh Herb Potato Salad ^V
- Kettle Chips ^{GF DF V}

LB4 Pizza Party 33.00

- Caesar Salad Tossed with Roma Tomatoes, Asiago Cheese, Pepperoncini, Freshly Baked Garlic Croutons and Caesar Dressing*
- Italian Pasta Salad ^V
- Choice of Pizza (choose two)

Four-Cheese Pizza Provolone, Mozzarella, Romano and Parmesan with Tomato Sauce ^V

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 ^V

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 ^{DF V}

LB5 Peruvian Salad Bar 33.00

- Fire-Roasted Corn Chowder ^V
- Italian Pasta Salad ^V
- Orzo Pasta Salad ^{DF V}
- Hummus and Pita Bread ^{DF V}
- Romaine Lettuce, Baby Green Spinach
- Tuna*, Grilled Chicken*, Seared Tofu
- Hard-Boiled Eggs*, Garbanzo Beans, Mushrooms, Olives, Cucumbers,
- Tomatoes, Carrots
- Mozzarella Cheese
- Freshly Baked Garlic Croutons
- Balsamic House Vinaigrette and Ranch Dressing
- Freshly Baked Rolls ^V

LB6 Taco Bar 34.00

- Mexican Tortilla Soup ^{GF DF V}
- Taco Shells and Flour Tortillas
- Ground Beef*, Shredded Chicken*
- Lettuce, Cheese, Diced Tomatoes, Chopped Onions, Cilantro, Lime Wedges, Jalapeños ^V
- Salsa, Sour Cream, Guacamole ^V
- Cheese Enchiladas ^{GF V}
- Spanish Rice ^{GF DF V}
- Stewed Black Beans ^{GF V}

LB7 Regulator 34.00

- Mixed Greens, Tomatoes, Mushrooms, Garbanzo Beans, Bell Peppers, Shredded Carrots and Cucumbers with House Vinaigrette ^V
- Baked Ziti*
- Cavatappi served with Traditional Marinara and Alfredo Sauces ^V
- Chicken Piccata* ^{DF}
- Fresh Steamed Vegetables ^{GF V}
- Freshly Baked Rolls ^V

LB8 Tuscan 35.00

- White Bean & Kale Soup ^{GF DF V}
- Antipasto Salad* with Tossed Greens
- Manicotti Stuffed with Artichokes, Spinach and Ricotta ^V
- Chicken Marsala* ^{DF}
- Seared Polenta and Sautéed Zucchini Provençal with Roasted Red Pepper Coulis ^{GF V}
- Freshly Baked Rolls ^V

LB9 Wasatch 37.00

- Smoked Tomato Bisque ^{GF V}
- Mixed Greens Salad with Tomatoes, Cucumbers, Mushrooms, Bell Peppers, Garbanzo Beans, Shredded Carrots, House Vinaigrette ^V
- Broiled Herb Chicken* ^{GF DF}
- Mahi Mahi* with Mango-Pineapple Salsa ^{GF DF}
- Rice Pilaf ^{GF DF V}
- Fresh Steamed Vegetables ^{GF V}
- Freshly Baked Rolls ^V

Continued on next page.

LB10 Chef's Artisan 45.00

- Soup Du Jour
- Antipasto Platter*
- Seasonal Fruit **GF DF V**
- Assorted Cheese Display, Crackers, Sliced Baguettes **V**
- Mixed Greens, Romaine, Tomatoes, Cucumbers, Mushrooms, Bell Peppers, Garbanzo Beans, Shredded Carrots, Fire-Roasted Artichokes, Chopped Bacon*, Hard-Boiled Eggs*, Shredded Cheese, Croutons, House Vinaigrette
- Southwestern Blackened Chicken Breast* with Fire-Roasted Pico de Gallo **GF DF**
- Plum-Glazed Grilled Shrimp* **DF**
- Artisan Breads **V**

Buffet Luncheon Desserts

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

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|--|--------------------------------|--|
| Salted Caramel Chocolate Cake V | Key Lime Cheesecake V | Chocolate Cream Pie V |
| Snowbird Signature Carrot Cake V | Coconut Caramel Cake V | Lemon Berry Cake V |
| Assorted Cupcakes V | Gourmet Brownies V | New York Cheesecake V |
| Hot Fruit Cobbler
with Whipped Cream V | Fresh Fruit Cup GF DF V | Warm Gingerbread Cake
with Maple Glaze V |

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 Sandwiches To-Go 19.00

Meats or Veggies (select up to three)

- Marinated Grilled Chicken Breast*
- Roast Beef*
- Turkey*
- Roasted Vegetables (Eggplant, Tomato, Zucchini, Mushrooms, Onions and Avocados) **V**

Bread (select one)

- Kaiser Roll **V**
- Whole Wheat Kaiser Roll **V**
- Ciabatta Roll **V**
- Gluten-Free Bun (Extra \$2.00) **GF V**

Dessert (select one)

- Brownie **V**
- Freshly Baked Cookie **V**
- Trail Mix **V**
- Raspberry Fruit Square **V**
- Magic Bar **V**

Gourmet Lunches To-Go

Each lunch is packed individually in a Snowbird labelled carry-out box. Minimum of 10 per sandwich or salad choice.

LTG2 Gourmet Lunches To-Go 23.00

Select 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

Portabello Ciabatta Sandwich **V**

Grilled Portabello Mushroom, Roasted Red Peppers, Radish Sprouts, Tomatoes, Provolone Cheese, Garlic Aioli and Ciabatta Bread

Mediterranean Wrap **V**

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*

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

Ciabatta Club*

Smoked Turkey Breast, Ham and Roast Beef, Provolone Cheese, Bacon, Romaine Lettuce, Tomatoes, Red Onions, with Garlic Aioli on a Fresh Ciabatta Roll

Chef's Salad*

Tossed Greens, Sliced Ham, Turkey, Crumbled Blue Cheese, Cucumbers, Tomatoes, Onions and Hard-Boiled Eggs, with Italian Dressing

Oriental Chicken Salad*

Iceberg Lettuce and Green Cabbage, blended with Carrots, Celery, Toasted Almonds, Mandarin Oranges, Scallions, Sesame Seeds and Wontons, served with Sesame Vinaigrette

Mediterranean Salad*

Tossed Greens, Olives, Tomatoes, Feta Cheese, Red Onions, Hard-Boiled Eggs, Marinated Mushrooms, with Greek Vinaigrette

Side (select one)

- Fresh Fruit Salad **GF DF V**
- Tomato Cucumber Salad **GF DF V**
- Red Potato Salad **V**
- Whole Fruit **GF DF V**

Snack (select one)

- Kettle Chips **GF DF V**
- Popcorn **GF V**

Dessert (select one)

- Gourmet Cookie **V**
- Gluten-Free Cookie **GF V**
- Gourmet Brownie **V**
- Gluten-Free Brownie **GF V**
- Key Lime Cheesecake (additional \$2 per person) **V**
- Old-Fashioned Chocolate Cake (additional \$2 per person) **V**
- Caramel Banana Cake (additional \$2 per person) **V**

Beverage (select one)

- Bottled Water
- Soft Drink

Plated Luncheons

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

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| <p>LP1 Turkey Ciabatta 26.00
House Salad, Balsamic or Ranch Dressing V
Soup du Jour
Smoked Turkey*, Havarti, on Ciabatta with Tomato,
Daikon Sprouts, Baby Spinach
Red Skin Potato Salad V</p> <p>LP2 Taco Salad 27.00
Mexican Tortilla Soup GF DF V
Crisp Flour Tortilla Shell, layered with Shredded Lettuce,
Seasoned Ground Beef*, Southwestern Black,
Red and Pinto Beans, Shredded Cheese, Onions,
Tomatoes, Sour Cream, Chipotle Ranch Dressing
Substitute Chicken Breast* add \$2</p> <p>LP3 Cobb Salad 28.00
Soup du Jour
Mixed Greens, Smoked Turkey*, Avocado, Tomatoes,
Olives, Chopped Eggs*, Red Onions, Bacon,
Blue Cheese Crumbles, Tomato-Basil Vinaigrette GF
Freshly Baked Rolls V</p> | <p>LP4 Lemon Chicken 30.00
Greek Salad with Feta, Tomatoes, Cucumbers,
Black Olives, Greek Vinaigrette V
Lemon Chicken*
Tomato Herb Couscous V
Zucchini Provençal GF DF V
Freshly Baked Rolls V</p> <p>LP5 Asian Chicken 32.00
Shredded Napa Cabbage Salad with Bok Choy,
Snow Peas, Red Bell Peppers, Bamboo Shoots,
Sesame Dressing DF V
Asian Citrus Chicken*
Steamed Sticky Rice V
Freshly Baked Rolls V</p> <p>LP6 Rib-Eye 37.00
Wedge Salad with Tomatoes, Blue Cheese, Croutons,
House Balsamic Dressing V
Petite Rib-Eye* (cooked medium rare to medium)
Baked Potato, Butter, Sour Cream V
Steamed Vegetables GF DF V
Freshly Baked Rolls V</p> |
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Plated Luncheon Desserts

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

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|--|---|---|
| <p>Key Lime Pie V
Old-Fashioned Chocolate
Sour Cream Cake V
Fresh Lemon Curd Tart V</p> | <p>Caramel Banana Cake V
Tres Leches
with Fresh Berries V
Fresh Seasonal Fruit Cup GF DF V</p> | <p>New York Cheesecake V
Snowbird Signature Carrot Cake V
Coconut Panna Cotta
with Mandarin Oranges</p> |
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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.
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.

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|--|--|
| <p>LBS1 Spud Fest 23.00
Caesar Salad with Roma Tomatoes, Asiago Cheese,
Pepperoncini, Garlic Croutons, Caesar Dressing*
Idaho Baked Potato Bar: Vegetarian Chili, Bacon Bits*,
Broccoli Cheese Sauce, Sautéed Mushrooms,
Shredded Cheddar and Jack Cheese, Chives,
Caramelized Onions, Sour Cream, Whipped Butter</p> <p>LBS2 Soup & Salad Bar 23.00
Soup du Jour
Mixed Salad Greens with House Vinaigrette V
Tuna*, Chicken* and Egg Salads* on Croissants</p> <p>LBS3 Deli Board 27.00
Mixed Salad Greens, Accompaniments,
House Vinaigrette V
Assortment of Pastrami*, Roast Beef*, Turkey*,
Black Forest Ham*, Balsamic Marinated Portabello,
Fire-Roasted Red Bell Peppers, Grilled Eggplant, Swiss,
Cheddar, Havarti, Pepper Jack Cheeses GF
Sandwich Rolls and Condiments V
Herbed Potato Salad V</p> | <p>LBS4 Pre-Made Assorted Wraps 28.00
Mixed Salad Greens, Accompaniments,
House Vinaigrette V
Bacon, Lettuce, and Tomato
Roasted Vegetable V
Teriyaki Chicken*
Herbed Potato Salad V</p> <p>LBS5 Little Italian 28.00
Caesar Salad with Roma Tomatoes, Asiago,
Pepperoncini, Garlic Croutons, Caesar Dressing*
Chicken Parmesan*
Cavatappi Pasta, Pesto Cream, Bolognese* Sauces
Freshly Baked Rolls V</p> <p>LBS6 Fajita Bar 29.00
Mexican Tortilla Soup GF DF V
Flour Tortillas V
Lime-Marinated Chicken*, Soy-Marinated Beef*
Pinto, Red, and Black Beans V
Shredded Cheese, Cilantro, Onions, Tomatoes,
Green Chiles, Salsa, Sour Cream V
Mexican Rice GF DF V</p> |
|--|--|

Dinner Buffets

Served with a beverage choice of Freshly Brewed Regular and Decaffeinated Coffee, and Tea, Iced Tea, or Lemonade and Freshly Baked Rolls. Service is for 1½ hours. Minimum of 25 people required. †Pricing includes chef attendant

DB1 Two Entrées 45.00

Choose two options from **Starters, Accompaniments, Entrées,** and **Desserts**

DB2 Three Entrées 49.00

Choose two options from **Starters, Accompaniments** and **Desserts**, and three options from **Entrées**.

Starters

- Soup du Jour (GF DF V) *by request*
- Mixed Salad Greens, Accompaniments, House Vinaigrette (V)
- Marinated Artichoke Salad (GF DF V)
- Black Bean and Corn Salad (GF DF V)
- Tomato-Cucumber Salad (GF DF V)
- Baby Spinach Salad: Mushrooms, Hard-Boiled Egg*, Bacon*, Mandarin Oranges, Roasted Garlic-Balsamic Vinaigrette
- Caesar Salad: Roma Tomatoes, Asiago Cheese, Pepperoncini, Freshly Baked Garlic Croutons, Caesar Dressing*
- Italian Antipasto Platter* (GF)
- Lentil-Tomato Salad (GF DF V)
- Tri-Colored Quinoa (DF V)
- Fire-Roasted Vegetables (V)

Accompaniments

- Baked Butternut Squash (GF V)
- Seasonal Vegetables (GF V)
- Green Beans Amandine (GF V)
- Garlic-Smashed Potatoes (GF V)
- Au Gratin Potatoes (V)
- Herbed Red Skin Potatoes (GF DF V)
- Hunters' Rice (GF DF V)
- Rice Pilaf (GF DF V)
- Asiago Risotto with Leeks and Mushrooms (GF V)
- Horseradish Mashed Potatoes (GF V)
- Wasabi-Mashed Potatoes (GF V)
- Tri-Colored Peruvian Potatoes (GF DF V)
- Brussels Sprouts with Applewood Smoked Bacon*
- Honey-Balsamic-Braised Baby Carrots (GF DF V)
- Cavatappi Pasta with Vegetables and Cheese (V)
- Fire-Roasted Asparagus (GF DF V)
- Broccoli-Cauliflower Au Gratin (V)
- Whipped Yams (GF V)
- Brussels Sprouts (GF DF V)
- Primavera Cavatappi (V)

DB3 Three Entrées Deluxe 52.00

Choose three options from **Starters, Accompaniments,** and **Entrées** and two options from **Desserts**

Entrées

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

Desserts

- Key Lime Pie (V)
- Seasonal Fresh Fruit Pie (V)
- Chocolate Cheesecake (V)
- Key Lime Cheesecake (V)
- New York Cheesecake (V)
- Seasonal Fresh Fruit Cup (GF DF V)
- Tiramisu
- Warm Bread Pudding with Caramel Sauce (V)
- Warm Seasonal Fruit Crisp with Freshly Whipped Cream (V)

Theme Buffets

Service is for 1½ hours. Served with a beverage choice of Freshly Brewed Regular and Decaffeinated Coffee, and Tea, Iced Tea, or Lemonade. Minimum of 25 people required.

TB1 Southwest 37.00

- Chips and Salsa **GF DF V**
- Hacienda Salad, Accompaniments,
Lime-Cilantro Vinaigrette **GF DF V**
- Flour Tortillas **V**
- Marinated Fajita Chicken* with Grilled Onions and Peppers
- Spinach Enchiladas with Ranchero Sauce **GF V**
- Salsa, Sour Cream **V**
- Mexican Rice **GF DF V**
- Southwest Beans **GF DF V**
- Key Lime Cheesecake **V**

TB2 Oktoberfest 42.00

- Mixed Greens Salad with Tomatoes, Cucumbers,
Mushrooms, Bell Peppers, Garbanzo Beans,
Shredded Carrots, Vinaigrette **V**
- Lemon-Caper Schnitzel* **DF**
- Local Colosimo's Bratwurst* with Bavarian-Style Sauerkraut* **DF**
- Paprika Chicken Thighs* with Fresh Herb Spaetzle
- Potato Pancakes with Sour Cream and Applesauce **V**
- Seasonal Vegetables **GF V**
- Freshly Baked Rolls **V**
- House-Made Apple Strudel and German Chocolate Cake **V**

TB3 Big Italian 44.00

- Caesar Salad with Roma Tomatoes, Asiago Cheese,
Pepperoncini, Freshly Baked Garlic Croutons,
Caesar Dressing*
- Antipasto*
- Chicken Piccata* **DF**
- Italian Sausage Marinara* with Peppers and Onions **DF**
- Vegetarian Lasagna **V**
- Zucchini Provençal **GF DF V**
- Freshly Baked Rolls **V**
- Tiramisu

TB4 St. Louis Style BBQ 45.00

- Bourbon BBQ Ribs* and Chicken*
- Mixed Greens Salad with Tomatoes, Cucumbers, Mushrooms,
Bell Peppers, Garbanzo Beans,
Shredded Carrots, Vinaigrette **V**
- Coleslaw **GF V**
- Lentil-Tomato Salad **GF DF V**
- Corn on the Cob (Seasonal) **GF V**
- Vegetarian Baked Beans **GF DF V**
- Creamy Polenta with Mushroom Ragoût **GF V**
- Watermelon **GF DF V**
- Freshly Baked Rolls **V**
- Fruit Cobbler À la Mode **V**

TB5 Mediterranean 50.00

- Classic Greek Salad, Tomatoes, Olives, Red Onions,
Croutons, Greek Vinaigrette **DF V**
- Tabbouleh Salad **V**
- Fire-Roasted Red Bell Pepper Hummus with Pita Bread **DF V**
- Grilled Chicken* with Tomato and Fennel **GF**
- Moroccan Beef Kebabs*
- Israeli Couscous*
- Haricots Verts with Garlic **GF V**
- Baklava **V**

TB6 American Bistro 52.00

- Poached Pear Salad, Mixed Greens, Gorgonzola, Walnuts,
Roasted Garlic-Balsamic Vinaigrette **V**
- Fresh Seasonal Fruit Salad with Poppy Seed,
Passion Fruit Purée **GF DF V**
- Prime Rib of Beef* with Horseradish Sauce and Au Jus* **GF**
- Orange-Marinaded Halibut* with Tomatillo Salsa **DF**
- Cheddar Cheese-Smashed Red Skin Potatoes **GF V**
- Green Beans Amandine **GF V**
- Freshly Baked Rolls **V**
- Old-Fashioned Chocolate Cake with Vanilla Ice Cream **V**

TB7 Backyard BBQ 55.00

- Petite Rib-Eye* (cooked medium rare to medium,
one per person)
- Barbecued Chicken*
- Mixed Greens Salad with Tomatoes, Cucumbers, Mushrooms,
Bell Peppers, Garbanzo Beans,
Shredded Carrots, Vinaigrette **V**
- Coleslaw **GF V**
- Lentil-Tomato Salad **GF DF V**
- Corn on the Cob (Seasonal) **GF V**
- Vegetarian Baked Beans **GF DF V**
- Creamy Polenta with Mushroom Ragoût **GF V**
- Watermelon **GF DF V**
- Freshly Baked Rolls **V**
- Fruit Cobbler À la Mode **V**

TB8 Sustainable Buffet 60.00

- Spinach Salad, Raspberries, Caramelized Walnuts,
Red Onions, Mushrooms, Goat Cheese,
Raspberry Vinaigrette **GF V**
- Snake River Farms Filet Medallions* **GF DF**
- Wild Salmon* **GF DF**
- Organic Free-Range Chicken Breast* **GF DF**
- Cheddar Cheese-Smashed Red Skin Potatoes **GF V**
- Local Seasonal Vegetables **GF V**
- Assortment of Rolls from our Local Bakery **V**
- Pastry Chef's Seasonal Specialty **V**

Continued on next page.

TB9 International Buffet 69.00

Served with Artisan Rolls and Butter.

Salad Station (Choose two)

- Caesar Salad with Roma Tomatoes, Asiago, Pepperoncini, Freshly Baked Garlic Croutons, Caesar Dressing*
- Mixed Greens Salad with Tomatoes, Cucumbers, Mushrooms, Bell Peppers, Garbanzo Beans, Shredded Carrots, Vinaigrette **V**
- Italian Pasta Salad **V**
- Fruit Salad with Passion Fruit Purée, Poppy Seeds **Gf Df V**

Choose four menus.

Far East

- Asian Peanut-Noodle Salad **Df V**
- Szechuan Beef* and Broccoli **Df**
- Asian Stir-Fried Vegetables **Df V**

Oktoberfest

- Lemon Caper Schnitzel* **Df**
- Grilled Local Colosimo's Bratwurst **Df**
- Bavarian Style Sauerkraut* **Gf Df**
- Potato Pancakes with Sour Cream and Applesauce **V**

Southwest

- Flour Tortillas **V**
- Pork Chili Colorado* **Df**
- Vegetarian Spanish Rice **Gf Df V**
- Stewed Pinto Beans **Gf V**

De Italia

- Chicken Parmesan*
- Zucchini Provençal **Gf Df V**
- Cavatappi with Bacon* and Colosimo's Red Wine Italian Sausage*

Mediterranean

- Tabbouleh Salad **Df V**
- Moroccan Beef Kebabs*
- Israeli Couscous*
- Haricots Verts with Garlic **Gf V**

Western

- Coleslaw **Gf V**
- Homemade Pickled Beets **Gf Df V**
- Boneless Braised Short Ribs* **Gf Df**
- Fire-Grilled Vegetables **Gf Df V**

Del Mar

- Add \$7 per person*
- Shrimp Cocktail* **Gf Df**
- Steamed Clams* with Garlic-Lemon Broth **Gf**
- Smoked Salmon* Platter **Gf**

Desserts

- Choose two.*
- Coconut Panna Cotta
- Apple Strudel **V**
- Key Lime Pie **V**
- Tiramisu
- Baklava **V**
- Peach Shortcake **V**
- Lemon Tart **V**

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 request the client to 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 with Roma Tomatoes, Asiago Cheese, Pepperoncini, Freshly Baked Garlic Croutons, Caesar Dressing*

Baby Greens, Heirloom Tomatoes, Herb Couscous, Balsamic Vinaigrette **GF V**

Premium Salads (additional \$3 per person)

Buffalo Mozzarella, Sliced Tomato, Balsamic Vinegar and Olive Oil, Fresh Basil and Asiago **GF V**

Baby Greens, Belgian Endive, Herbed Goat Cheese, Caramelized Walnuts, Fresh Raspberries, Raspberry Vinaigrette **GF V**

Napa and Red Cabbage, Pears, Walnuts, Goat Cheese, Sherry Vinaigrette **GF V**

Soups

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

Vegetarian Minestrone **GF V**, Vegetarian Tomato Broth with Mixed Vegetables

White Bean-Kale **GF V**, White Beans, Kale, in a Lightly Seasoned Vegetarian Broth

Potato-Leek **V**, Puréed Russet Potatoes, Caramelized Leeks, Savory Cream Stock

Miso **GF GF V**, Fermented Soy Bean Broth, Nori, Tofu, Green Onions

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

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

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

Desserts Choose one.

Banana Caramel Torte **V**

Chocolate and Raspberry Mousse Duo **GF**

Chocolate Hazelnut Torte **V**

Chocolate Cheesecake **V**

Seasonal Fresh Fruit Cups **V GF GF**

Tiramisu

New York Cheesecake with Fresh Berry Coulis **V**

Entrées

Choose up to two **Entrées**, plus a vegetarian option. Minimum of 25 per entrée selection.

DP1 **Wild Mushroom Ravioli** **V** 35.00

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** **GF V** 35.00

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

DP3 **Chicken Parmesan*** 39.00

Chicken Parmesan
Spaghetti Squash
Herbed Roma Tomatoes

DP4 **Roasted Pork Tenderloin*** 40.00

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

DP5 **Artichoke Chicken*** 42.00

Broiled Breast of Chicken, with Artichokes, Tomatoes
Spinach and Ricotta Tortellini with Gorgonzola Cream Sauce
Fresh Steamed Vegetables

DP6 **Asiago-Caper Salmon*** 44.00

Broiled Atlantic Salmon with Asiago Caper Sauce
Fresh Herb Rice Pilaf
Seasonal Vegetables

DP7 **Olive Oil-Poached Salmon*** **GF** 45.00

Olive Oil Poached Wild Salmon with Wilted Frisée
Wild Mushroom-Chive Risotto Cake
Fire-Grilled Asparagus

DP8 **Salsa Fresca Organic Chicken*** **GF** 48.00

Organic Chicken Breast with Salsa Fresca
Herb-Roasted Tri-Colored Fingerling Potatoes
Organic Baby Vegetables

DP9 **Black Peppercorn New York Steak*** 52.00

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*** 55.00

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

DP11 **Filet Mignon & Salmon*** 65.00

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

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* 59.00

Airline Breast of Chicken stuffed with Spinach and Ricotta,
with a Red Wine Butter Sauce
Wild Rice Pilaf
Root Vegetables

DPG2 Butter-Poached Salmon* 62.00

Salmon poached in butter with Sun-Dried Tomato Pesto
Wild Mushroom Risotto Cake
Fire-Grilled Asparagus

DPG3 Aged Rib-Eye* 65.00

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

DPG4 Baked Halibut Parmesan* 66.00

Alaskan Halibut topped with Parmesan Breadcrumbs,
Lemon Butter, Fried Capers
Wild Rice Pilaf
Caramelized Baby Carrots

DPG5 Statler Chicken and Shrimp* 69.00

Airline Breast of Chicken, Burgundy Demi-Glace
Jumbo Shrimp Provençale
Creamy Polenta
Buttered Brussels Sprouts

DPG6 Filet Mignon and Sea Scallop* 77.00

Beef Tenderloin, Chimichurri Sauce
Jumbo Sea Scallop wrapped in Applewood Smoked Bacon
Roasted Fingerling Potatoes
Haricots Verts **DF**

Choose one **Soup** and one **Salad**.

Salads

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

Soups

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

Choose one **Dessert**.

Gourmet Desserts

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

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* **DFGF** 39.00

Mahi Mahi with Pineapple-Mango Salsa
Herbed Rice Pilaf
Seasonal Vegetable Medley

DPS2 Chicken Marsala* 39.00

Chicken Marsala served on a bed of Linguine
Zucchini Provençal

DPS3 Grilled Rib-Eye Steak 49.00

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

Reception Selections

Displays and Stations

*All Stations and Displays are served for up to a maximum of 1 1/2 hours.
Pricing varies based on station selection. Please request custom pricing.*

Displays

One display serves 25 guests.

RD1 Crudités 	180.00	RD6 Charcuterie*	470.00
Broccoli, Cauliflower, Celery, Carrots, Radishes, Cucumbers, Artichokes, Green Peppers, Mushrooms, Cherry Tomatoes, Asiago-Ranch Dip		Assorted Cured Meats, Salami, Artisan Cheeses from Beehive Cheese Company	
RD2 Middle Eastern Platter 	245.00	RD7 Sushi*  	540.00
Lentil Salad, Cucumber and Tomato Salad with Red Onions and Feta, Couscous, Hummus, Baba Ghanoush served with Warm Pita Bread Points		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	
RD3 Sliced Fruit   	245.00	RD8 Baked Brie 	175.00
Seasonal Fruits and Berries		Baked Brie in Puff Pastry with Candied Nuts and Cinnamon, served with Assorted Crackers and Garnished with Fresh Fruit	
RD4 Assorted Cheese 	275.00		
Imported and Domestic Cheeses served with Assorted Sliced Breads, Crackers			
RD5 Antipasto Platter*	390.00		
Cured Olives, Marinated Artichoke Hearts, Grilled Vegetables, Salami, Prosciutto, Cheeses, Assorted Sliced Breads, Crackers			

Stations

All stations require a 25-person minimum and are priced per person.

Chef attendant can be added for \$150 per attendant for up to 90 minutes of service. Additional time requires an additional fee.

†Pricing includes chef attendant.

- ST4 Mocktail Bar†** 9.00
Variety of Flavored Seltzer Waters and Fruit Juices, Flavored Syrups, Wedges of Lemon, Lime, and Orange, Sliced Strawberries, Raspberries, Blueberries, Whipped Cream
- ST5 Pommes Frites Station** ^{GF DF V} 11.50
French Fries served in a Paper Cone
Choose up to two Dipping Sauces: Sweet Chili, Korean BBQ, Malt Vinegar or Spicy Fry
- ST6 Salsa Bar*** 13.00
Fresh Corn Tortilla Chips with House-Made Salsa, Mango Salsa, Pico de Gallo, Guacamole, Ceviche
- ST7 Spud Bar** ^V 14.00
Smashed Potatoes
Toppings: Shredded Cheese, Sour Cream, Salsa, Butter, Chives, Steamed Broccoli Florets, Diced Tomatoes, Chopped Onions, Sliced Jalapeño
- ST8 Caesar Salad*** 8.00
Romaine Lettuce, Garlic Croûtons, Asiago, Anchovy Caesar Dressing
- ST9 Taco Bar*** 16.00
Ground Beef and Shredded Chicken, Vegetarian Refried Beans, Shredded Lettuce, Diced Tomatoes, Sour Cream, Salsa, Guacamole, Shredded Cheese, Green Chiles, Corn Taco Shells, Flour Tortillas
- ST10 Soup Bar** 16.00
Choice of three. All come with Oyster Crackers, Artisan Rolls and Butter.
Smoked Tomato Bisque ^V
Roasted Fire-Grilled Tomatoes with a Vegetarian Broth, Heavy Cream
Vegetarian Minestrone ^{DF V}
Vegetarian Tomato Broth with Mixed Vegetables
White Bean-Kale ^{DF V}
White Beans, Kale, in a Lightly Seasoned Vegetarian Broth
Potato-Leek ^V
Purêed Russet Potatoes, Caramelized Leeks, Savory Cream Stock
Miso ^{GF DF V}
Fermented Soy Bean Broth, Nori, Tofu, Green Onions
Lobster Bisque* (add \$5)
Creamy Lobster Stock, Sautéed Lobster Meat, Green Chives
Chicken Tortilla* ^{DF}
Grilled Chicken, Roasted Corn, Green Chiles, Roasted Tomatoes, Paprika-Cumin Broth, Crispy Tortillas
Classic Chicken Noodle* ^{DF}
Tender Diced Chicken, Carrots, Celery, Onion
- ST11 Chicken Wings†*** 19.00
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
- ST12 Pasta†*** 20.00
Choice of two pastas: Linguine, Penne, Fettuccini, Corkscrew
Choice of three sauces: Tomato-Basil, Mushroom-Marsala, Bolognese, Marinara, Alfredo, Pesto
Add Chicken*, Meatballs*, Sausage*, Sautéed Vegetables for 4.00 per person, per item.
- ST13 Sliders†*** 21.00
Choose two. Add a third for 5.00 per person.
All served on mini slider rolls.
Asian Duck Confit with Sweet Cabbage Slaw ^{DF}
Slow-Cooked Meatball Marinara topped with Melted Cheese
Slow-Braised Short Ribs tossed in BBQ Sauce ^{DF}
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 ^V
Sliced Flank Steak with Warm Brie
Mini Crab Cakes with Rémoûlade
Vegetarian Black Bean Burger topped with Guacamole ^V
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†*** 25.00
Corkscrew Pasta with House-Made Beehive Seahive and Gruyère Cheese Sauce
Toppings: Lobster*, Sliced Filet*, Short Ribs*, Gruyère, Avocado, Applewood Smoked Bacon*, Steamed Broccoli Florets, Diced Tomatoes, Chopped Onions, Sliced Jalapeño
- ST15 Paella†*** 28.00
Saffron Rice
Toppings: Caramelized Onions, Roasted Tomatoes, Roasted Red Peppers, Marinated Chicken*, Shrimp*, Mussels*, Sausage*

Carving Stations

All Carving Stations are Chef-attended and include Artisan Rolls and Butter.
One order serves 25 guests.

CS1 Roast Turkey* ^{GF}	245.00
Whole Roast Turkey accompanied by Brown Gravy, Cranberry Relish	
CS2 Maple-Bourbon Glazed Ham* ^{GF DF}	270.00
Maple-Bourbon Glazed Ham, Grilled Pineapple	
CS3 Roasted Beef Tenderloin* ^{GF}	365.00
Snake River Double RR Ranch Roasted Beef Tenderloin with Green Peppercorn Demi-Glace	
CS4 Prime Rib*	390.00
Prime Rib Au Jus, Horseradish Sour Cream	

Light Selections

One order serves 25 guests.

Herb-Parmesan or Cajun Salty Bar Snacks ^V	26.00
Assorted Flavored Gourmet Popcorn ^{GF V}	27.00
Choose Plain, Butter, Sea Salt, or Parmesan-Herb	
Kettle Chips with with Asiago-Ranch Dip ^V	27.00
Homemade Fried Kettle Chips with with Asiago-Ranch Dip ^V .	37.00
Cold Spinach Artichoke Dip with Sliced Baguettes ^V	42.00
Assorted Roasted Nuts ^{GF DF V}	47.00
Tortilla Chips, Salsa and Guacamole ^{GF DF V}	47.00
Hummus with Grilled Pita Bread ^{DF V}	53.00
Warm Artichoke Dip with Toasted Baguettes ^V	63.00
Warm Crab Dip with Sliced Baguettes*	74.00

Sweets

Prices are per person. Chef attendant can be added for \$150 per attendant for up to 90 minutes of service. Additional time requires an additional fee. All stations require a 25 person minimum.

†Pricing includes chef attendant.

SWS1 Ice Cream Sandwich† ^V	11.50
Vanilla and Chocolate Ice Creams Assorted Sugar Cookies, Chocolate Cookies, Chocolate Chip Cookies	
SWS2 Flambé† ^V	14.00
Served with Vanilla Bean Ice Cream Choose Two: Bananas Foster, Cherries Jubilee, Tequila Peaches, Crepes Suzette	
SWS3 Everything Strawberry	19.00
An Assortment of Mini Desserts Chocolate-Covered Strawberries ^{GF V} Strawberry Shortcakes ^V Strawberry Mousse ^{GF} Strawberries and Cream ^{GF V} Strawberry Tartlets ^V Infused Strawberry Water	
SWS4 Everything Chocolate	20.00
An Assortment of Mini Desserts Dark Chocolate Mousse Cups ^{GF} Chocolate Brownies ^V Chocolate Decadence Bites ^V Chocolate Espresso Cookies ^V Chocolate Mini Cheesecakes ^V Chocolate Milk Infused Mountain Water	
SWS5 S'mores	14.00
Chocolate Squares ^{GF V} , Marshmallows ^{GF} , Graham Crackers ^V , Hot Chocolate with Fresh Whipped Cream, Chocolate Shavings This menu is designed for outdoor or indoor use. A fire pit may be used in designated outdoor locations for \$150 per fire pit for up to 90 minutes.	

Priced Per Display

One display serves 25.

SWD1 House-Made Doughnuts ^V	250.00
House-Made Doughnuts and Doughnut Holes Hand-Dipped in Chocolate, Maple, Vanilla, and Strawberry with Sprinkles and Nuts	
SWD2 Gourmet Cookies ^V	200.00
Assorted Gourmet Cookie Tray	
SWD3 Éclairs and Cream Puffs ^V	200.00
Chocolate Éclairs and Assorted Cream Puff Tray	
SWD4 House-Made Candies ^{GF V}	250.00
House-Made Candies to Include: Chocolates, Peanut Brittle, English Toffee, Turtles, Peanut Butter Cups, Nut Brittle, Chocolate-Covered Cherries, Chocolate-Covered Caramels	
SWD5 Petits Fours Display ^V	225.00
Assorted Petits Fours Display	

Gourmet Pizza

All pizzas are 16 inch rounds, \$37 per pizza.

Four-Cheese **V**

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 **V**

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 **DF V**

Spinach, Caramelized Garlic, Shallots, Roma Tomatoes with Pesto

Meat Lovers*

Mozzarella Cheese, Canadian Bacon, Pepperoni, Sausage, Bacon, Ground Beef with Marinara Sauce

Gourmet Vegetarian **V**

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 **V**

Fresh Buffalo Mozzarella, Tomatoes, Fresh Basil Leaves

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 † are designed to be butler-passed for an additional \$25 per server, per hour.

Hot Selections

† Jalapeño Poppers V	3.25
† Black Bean Taquito V	3.25
Buffalo Chicken Wings* with Bleu Cheese Dip	3.25
Italian Sausage-Stuffed Mushroom Caps*	3.25
Pot Stickers* with Szechuan Dipping Sauce DF	3.25
Fire-Grilled Pineapple Skewers GF DF V	3.50
Chicken Satay* with Peanut Sauce DF	3.75
Beef Satay* with Szechuan Dipping Sauce DF	3.75
† Spanakopita V	3.75
Shrimp Taquitos* topped with Pico de Gallo DF	4.00
Lamb Empanada* with Tzatziki Sauce	4.00
† Duck Spring Roll* DF	4.25
† Petite Chicken Cordon Bleu*	4.25
Spinach Asiago Stuffed Mushroom Caps V	4.25
† Vegetarian Spring Rolls with Sweet Chili Dipping Sauce V	4.25
Coconut Shrimp* with Mango-Pineapple Chutney DF	4.50
Mini Crab Cakes* with Dijon Sauce	4.50
Blackened Petite Lamb Chops* GF DF	4.75
with Orange-Peppercorn Dipping Sauce	
Mini Chicken Wellington*	4.75
† Applewood Smoked Bacon-Wrapped Shrimp*,	4.75
Serrano Peppers, Spicy Mayo, Wasabi Aioli GF DF	

Cold Selections

† Caramelized Onion-Goat Cheese Phyllo Cup V	3.25
Herbed Boursin-Stuffed Peppadews V	3.25
† Prosciutto-Wrapped Melon* DF	3.25
† Mini Asparagus Crêpes V	3.50
† Smoked Salmon Canapés* with Dill Cream	3.50
† Vegetarian Sushi Rolls DF V	3.50
Fresh Fruit Kebabs GF DF V	4.00
† Deviled Eggs* Sprinkled with Crevette Shrimp* GF DF	4.00
† Asparagus-Fontina Cheese Phyllo Cup V	4.00
† Prosciutto-Wrapped Asparagus*	4.25
† Roma Tomatoes, Fresh Mozzarella,	4.50
Balsamic Glaze, Bruschetta V	
† Blackened Rare Ahi Canapés* with Spicy Mayonnaise DF	4.50
Chicken Salad* in Butter Leaf Lettuce Cups GF	4.50
Jumbo Shrimp Cocktail* GF DF	4.50
Tuna Tartare* DF	4.50
† Beef-Wrapped Asparagus* with Sweet Chili Sauce DF	4.50

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 32.00

Choose two hot and two cold selections from the Hors d'Oeuvres section to complete the package.

Crudité **V**

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

Fruit & Cheese **V**

Assorted Cheeses, Seasonal Fruits, Crackers, Sliced French Baguette

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	50.00/hour
<i>2 hour minimum required.</i>	
Each Additional Bar and Bartender	50.00/hour
<i>2 hour minimum required.</i>	
Each Additional Hour	25.00/hour
<i>Per bartender, per bar.</i>	
Cocktail Server	25.00/hour
<i>Per server.</i>	

Cash Bar

One bartender for every 100 guests is recommended.

Cash Bar Setup Fee	150.00
Bartender	50.00/hour
<i>2 hour minimum required.</i>	
Each Additional Bar and Bartender	50.00/hour
<i>2 hour minimum required.</i>	
Each Additional Hour	25.00/hour
<i>Per bartender, per bar.</i>	
Cocktail Server	25.00/hour
<i>Per server.</i>	

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 \$25 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	6.00
Local Microbrews	6.75
Imported & U.S. Microbrews	6.75
Non-alcoholic Beer	5.50
House Wine by-the-glass	7.25
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	4.75
Assorted Pepsi Soft Drinks	3.75
Individual Fruit Juices	4.25
<i>Must be requested in advance.</i>	
Bloody Mary Mix	52.00/gal.
<i>Must be requested in advance.</i>	

Mixed Drink Pricing

Service fee is charged where applicable.

House Liquors	7.00
<i>Smirnoff Vodka, Seagram's Extra Dry Gin, Sauza Gold Tequila, Bacardi Superior Rum, Jim Beam Kentucky Bourbon</i>	
Premium Liquors	8.00
<i>Stolichnaya 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</i>	

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	10.50
Bombay Sapphire Gin	9.50
Patrón Silver Tequila	14.50
Johnnie Walker Black	12.50
Bulleit Bourbon	9.50
High West Double Rye	10.00
Kraken Black Spiced Rum	10.00

The High West Bar

Double Rye	10.00
American Prairie Bourbon	11.00
Campfire	17.00
Rendezvous Rye	16.00
High West Snowbird	17.00
36th Vote Barreled Manhattan	15.00
Barreled Boulevardier	15.00
High West 7000' Vodka	10.00

The Utah Bar

Five Wives Vodka	10.00
High West 7000' Vodka	10.00
Antelope Island Rum	10.00
High West Double Rye Whiskey	10.00
Beehive Jack Rabbit Gin	10.00
Outlaw Distillery Bourbon	10.00

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

Veuve Clicquot Ponsardin, France	165.00	Domaine Chandon, Blanc de Noirs, California	63.00
Roederer Estate Brut, Anderson Valley	75.00	Korbel Brut, California	48.00

Sauvignon Blanc

Kim Crawford, New Zealand	51.00	Joel Gott, California	42.00
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Pinot Gris

King Estate, Signature, Oregon	60.00	Gabbiano, Venezie	34.00
Caposaldo, Veneto	39.00		

Chardonnay

Cakebread, Napa Valley	129.00	Clos du Bois, Sonoma County	51.00
Jordan, Russian River Valley	99.00	Chateau Ste. Michelle, Columbia Valley	48.00
Sonoma Cutrer, Sonoma Coast	64.00	Canyon Road, California*	32.00
J. Lohr, Riverstone, Arroyo Seco, Monterey County . .	59.00		

Sweet White

Hogue, Riesling, Washington	34.00
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Interesting Reds

Rocca delle Macie, Chianti Classico, Tuscany	62.00	Ravenswood, Vintners Blend, Zinfandel, California	39.00
BenMarco, Malbec, Mendoza	59.00	Doña Paula, Los Cardos, Malbec, Mendoza	36.00

Pinot Noir

Louis Jadot, Nuits-Saint-Georges, Burgundy	199.00	Ponzi, Tavola, Oregon	75.00
Robert Sinskey, Carneros	120.00	Fleur, Carneros	54.00
Siduri, Russian River Valley	95.00	Angeline, California	39.00

Merlot

Ferrari-Carano, Sonoma County	69.00	Columbia Crest, Grand Estates, Columbia Valley . .	48.00
Sebastiani, Sonoma County	54.00		

Cabernet Sauvignon

Silver Oak, Alexander Valley	225.00	Sebastiani, Sonoma County	54.00
Stag's Leap Wine Cellars, Artemis, Napa Valley . .	185.00	Hess Select, North Coast	52.00
Jordan, Alexander Valley	159.00	Main Street, California	36.00
Franciscan, Napa Valley	89.00	Canyon Road, California*	32.00
Justin, Cabernet Sauvignon, Paso Robles	84.00		

*Denotes House Wines.