

Holiday Parties at Snowbird

2023/2024

Composed Buffets

Custom Buffets on next page

Holiday Buffet 1

Mixed Baby Greens (GF) (V) (N)

Cucumbers, Tomatoes, Carrots,
Candied Walnuts, Blue Cheese,
Roasted Pear Vinaigrette

Butternut Squash Bisque (GF) (V)

Crème Fraîche, Chives

Honey Truffle Glazed Roasted Chicken (GF) (DF)

Seasonal Vegetables

Seared Pork Loin (GF) (DF)

Calvados Demi-Glace,
Spiced Apple Chutney

Red Wine Braised Short Ribs (DF)

Pancetta, Wild Mushrooms

Roasted Garlic Whipped Potatoes (GF) (V)

Caramelized Brussels Sprouts (GF) (DF) (VG)

Spiced Eggnog Cheesecake (V)

\$70 per person,
30-person minimum

Holiday Buffet 2

Crisp Romaine & Baby Kale (V)

Shaved Parmesan, Pepperoncini,
Garlic Croutons, Classic Caesar Dressing

Roasted Tomato Basil Soup (GF) (V) (N)

Basil Pesto

Chicken Saltimbocca

Charred Broccolini,
Lemon Caper Sauce

Pan-Seared Salmon Florentine (GF)

Spinach, Heirloom Tomatoes

Grilled Beef Tenderloin (DF)

Gremolata, Barolo Jus

Creamy Mascarpone Polenta (GF)

Ciambotta (GF) (DF) (VG)

Eggplant, Zucchini, Squash,
Tomatoes, Basil

Bourbon Chocolate Pecan Tart

(V) (N)

\$105 per person,
30-person minimum

Holiday Buffet 3

Baby Spinach, Arugula & Frisée (GF) (V) (N)

Herbed Goat Cheese, Pistachios,
Crispy Fennel, Dried Cherries,
Poached Pears, Champagne Vinaigrette

Blue Crab & Corn Chowder

Crispy Bacon, Oyster Crackers

Roasted Turkey Roulade

Apple Date Stuffing, Giblet Gravy,
Cranberry Sauce

Brown Sugar and Mustard Glazed Ham (GF) (DF)

Grilled Pineapple

Roasted Prime Rib of Beef (GF)

Creamed Spinach,
Au Jus Horseradish Sauce

Wild Rice Pilaf (GF) (DF) (VG)

Whipped Yams (GF) (V)

Green Bean Casserole (V)

Crispy Fried Onions

Apple Pecan Bread Pudding (V) (N)

Classic Pumpkin Pie (V)

\$110 per person,
30-person minimum

(GF) Gluten-Free (DF) Dairy-Free
(V) Vegetarian (VG) Vegan (N) Contains Nuts

All of our food is prepared in an open environment where food allergens may be present, including but not limited to peanuts, tree nuts, eggs, soy, wheat, milk, fish, and shellfish. Please advise your server if you or someone in your party has a food allergy or sensitivity.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Consult your physician or public health official for further information.

Call today before the best dates are gone.

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Contact Snowbird Group Sales at 801.947.7900 or groupsales@snowbird.com

All menus have a 30-person minimum and service is for 90 minutes. The above prices do not include a 22% service charge and applicable sales tax.

Custom Buffets

Custom Buffet 1

One Choice from "Starters"
Two Choices from "Accompaniments"
One Choice from "Entrées"
One Choice from "Desserts"

\$55 per person,
30-person minimum

Starters

Butternut Squash Bisque ^{GF} ^V

Crème Fraîche, Chives

Vegetable Minestrone ^{DF} ^V

Seasonal Vegetables, White Beans, Orzo, Pesto

Blue Crab & Corn Chowder

Crispy Bacon, Oyster Crackers

Mixed Baby Greens ^{GF} ^V ^N

Cucumbers, Tomatoes, Carrots, Candied Walnuts, Blue Cheese, Roasted Pear Vinaigrette

Crisp Romaine & Baby Kale ^V

Shaved Parmesan, Pepperoncini, Garlic Croutons, Classic Caesar Dressing

Baby Spinach, Arugula & Frisée ^{GF} ^V ^N

Herbed Goat Cheese, Pistachios, Crispy Fennel, Dried Cherries, Poached Pears, Champagne Vinaigrette

Accompaniments

Roasted Seasonal Vegetables ^{GF} ^{DF} ^{VG}

Caramelized Brussels Sprouts ^{GF} ^{DF} ^{VG}

Green Bean Casserole ^V

Crispy Fried Onions

Creamed Spinach ^{GF} ^V

Roasted Garlic Whipped Potatoes ^{GF} ^V

Bacon & Leek Mashed Potatoes ^{GF}

Whipped Yams ^{GF} ^V

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

Apple Date Stuffing ^{DF} ^V

Buffet Inclusions

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

Custom Buffet 2

Two Choices from "Starters"
Two Choices from "Accompaniments"
Two Choice from "Entrées"
One Choice from "Desserts"

\$65 per person,
30-person minimum

Entrées

Slow-Roasted Turkey

Giblet Gravy, Cranberry Relish

Honey Truffle Glazed Roasted Chicken ^{GF} ^{DF}

Seared Pork Loin ^{GF} ^{DF}

Calvados Demi-Glace, Spiced Apple Chutney

Brown Sugar & Mustard Glazed Ham ^{GF} ^{DF}

Grilled Pineapple

Pan Seared Salmon Florentine ^{GF}

Spinach, Heirloom Tomatoes

Roasted Rainbow Trout ^{GF}

White Bean Ragoût, Tomato Butter

Red Wine Braised Short Ribs ^{DF}

Pancetta, Wild Mushrooms

Roasted Prime Rib of Beef ^{GF}

Au Jus, Horseradish Sauce

Desserts

Apple & Candied Pecan Bread Pudding ^V ^N

Salted Bourbon Caramel

Peppermint Oreo Cheesecake ^V

Bourbon Chocolate Pecan Tart ^V ^N

Assorted Holiday Cookies ^V

Chocolate Espresso, Bourbon Molasses, Sugar, Pecan Shortbread ^N

Spice Cake ^V

Espresso Toffee Buttercream

Holiday Beverage Options

Hot Apple Cider \$51/gallon

Eggnog \$59/gallon

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