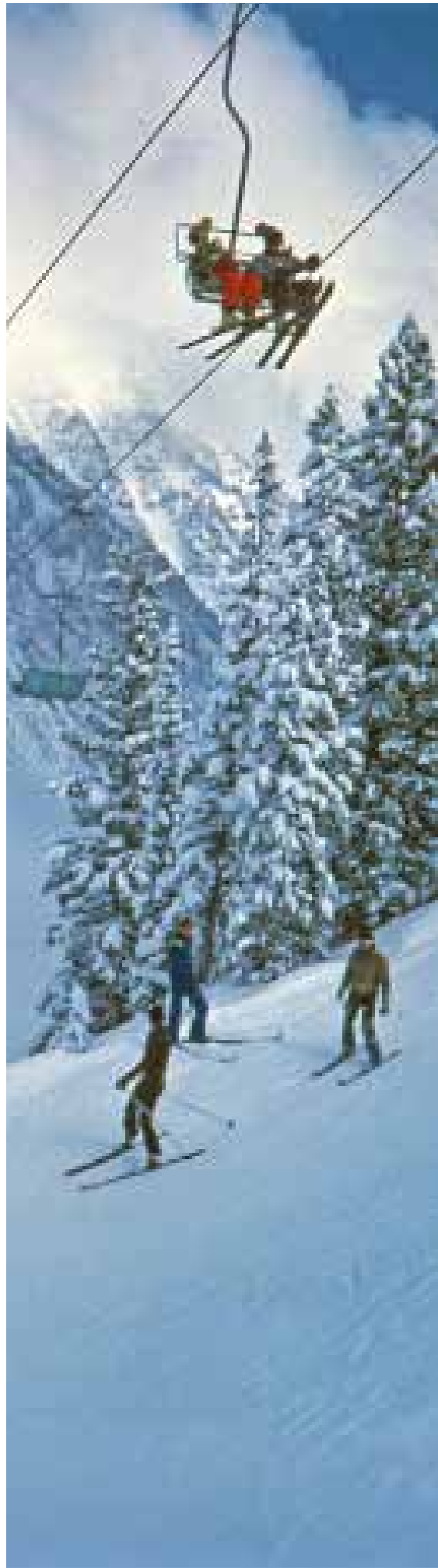


Private Dining



SeventyOne™



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



Reception

Appetizers

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

House-Smoked Chicken Wings* | GF | **49/Dozen**
Smoky Blue Cheese Crumbles & Chef's Spicy Dipping Sauce

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

Warm Smoked Salmon Dip | **14.95/4 People**
Sliced Toasted Baguette

Buffalo Cauliflower | V | **13.95/4 People**
House Buffalo Sauce, Parsley & Smoked Blue Cheese

Korean Fried Cauliflower | V, N | **13.95/4 People**
Crushed Cashews, Scallions, Sweet & Spicy Gochujang Glaze

Ahi Tuna Nachos* | **15.95/4 People**
Shashimi Grade Tuna, Wonton Chips, Asian Greens,
Avocado, Cilantro, Black Sesame & Wasabi Cream

Flatbreads

SeventyOne Margarita | V, N | **13.95**
Almond Pesto, Tomato & Fresh Mozzarella

BBQ Chicken* **15.95**
Bacon, Red Onion & Beehive Applewood-Smoked Cheese

Chicken Alfredo* **14.95**
Artichoke & Spinach

Platters

Crudités | GF, V | **189/25 People**
Broccoli, Cauliflower, Carrots, Cucumbers,
Celery, Mushrooms, Grape Tomatoes & Ranch Dip

Fresh Fruits & Seasonal Berries | GF, DF, VG | **219/25 People**

Cheese Board & Fruit | **299/25 People**
Assorted Sliced Breads, Crackers

Antipasto Platter | **269/25 People**
Olives, Artichoke Hearts, Grilled Vegetables, Salami*, Prosciutto*,
Cheeses, Sliced Breads, Crackers

House Smoked Brisket Sliders* | **279/25 People**
Beehive Smoked Cheddar on a Pretzel Roll

Vegan Sliders | DF, VG | **279/25 People**
Grilled Beyond Burger Patty, Tomato Relish on a Brioche Bun

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

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

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

Prices do not include 21% service charge, private booking fees and applicable sales tax. All prices and menus are subject to change. November 2022





Plated Lunch

Lunch Menu \$50/Person

Appetizers

Served family style

Ahi Tuna Nachos*

Sashimi Grade Tuna, Wonton Chips, Asian Greens, Avocado, Cilantro, Black Sesame & Wasabi Cream

Chef's Selection of Flatbreads

SeventyOne Margarita | *V, N* |, BBQ Chicken*, Chicken Alfredo*

Entrées

Crunchy Asian Salad | *VG* |

Artisan Lettuce, Napa Cabbage, Avocado, Soba Noodles, Crispy Wonton & Ginger-Sesame Vinaigrette

or

Grilled Chicken Club* | *DF* |

Avocado, Bacon, Lettuce, Tomato & Mayonnaise

or

Peruvian Burger*

Angus Brisket, Short Ribs & Chuck Blend, Thick Bacon, White Cheddar, Crisp Onions & BBQ Sauce, served with Lettuce, Tomato, Pickle & Onion

or

'Shrooms Burger*

IPA Cremini Mushrooms, Caramelized Onions & Swiss Cheese, served with Lettuce, Tomato, Pickle & Onion

Sides

Served family style to accompany guests' lunch selections.

Wedge Cut Fries*

Bacon-Cheese Fondue & Spicy Fry Sauce

Classic Mac 'N' Cheese | *V* |

Baked Ziti, Toasted Breadcrumbs, White Cheddar Sauce

Dessert

Warm Apple Brown Betty | *V* |

Traditional American Cobbler with Crumb Crust & Vanilla Ice Cream

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Plated Dinners

Four Course Dinner \$59/Person

Soup

Smoked Tomato Bisque | V |
Gruyère Toast

Salad

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

Entrée

Peruvian Burger*
Angus Brisket, Short Ribs & Chuck Blend, Thick Bacon,
White Cheddar, Crisp Onions & BBQ, served with Wedge Cut Fries,
Lettuce, Tomato, Pickle & Onion

or

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

or

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

Dessert

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

Five Course Dinner \$69/Person

Appetizers

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

Soup

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

Salad

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

Entrée

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

or

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

or

'Shrooms Burger*
IPA Cremini Mushrooms, Caramelized Onions
& Swiss Cheese served with Wedge Cut Fries,
Lettuce, Tomato, Pickle & Onion

Dessert

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

Six Course Dinner \$79/Person

Starter

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

Soup

Smoked Tomato Bisque | V |
Gruyère Toast

Salad

SeventyOne Salad* | GF |
Baby Iceberg, Smoked Blue Cheese, Bacon,
Grape Tomatoes & Blue Cheese Dressing

Hot Appetizer

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

Entrée

Far Out Cheeseburger*
Angus Brisket, Chuck & Short Rib Blend & White
Cheddar, served with Wedge Cut Fries, Lettuce,
Tomato, Pickle & Onion

or

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

or

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

Dessert

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



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