

Holiday Parties at Snowbird

Winter 22/23

Holiday Buffet 1

One choice from "Starters"
Two choices from "Accompaniments"
One choice from "Entrées"
One choice from "Desserts"

\$49 per person,
30-person minimum

Holiday Buffet 2

Two choices from "Starters"
Two choices from "Accompaniments"
Two choices from "Entrées"
One choice from "Desserts"

\$54 per person,
30-person minimum

Holiday Buffet 3

Two choices from "Starters"
Two choices from "Accompaniments"
Three choices from "Entrées"
Two choices from "Desserts"

\$60 per person,
30-person minimum

Buffet Inclusions

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

Holiday Beverage Options

Hot Apple Cider \$49/gallon
Eggnog \$59/gallon

Call today before the best dates are gone.

snowbird

Snowbird Group Sales .801.947.7900
groupsales@snowbird.com

All menus have a 30-person minimum and service is for 1 1/2 hours.
The above prices do not include a 22% service charge and applicable sales tax.

Starters

Hearty Minestrone (V)

Beef and Barley Soup* (DF)

Butternut Squash Soup (GF) (V)

Arugula Salad (GF) (V) (N)

caramelized walnuts, roasted fennel, shaved red onion, shaved carrots, dried cranberries, goat cheese, balsamic vinaigrette

Poached Pears on Mountain Greens (GF) (V) (N)

bleu cheese, walnuts, choice of homemade ranch dressing, Champagne vinaigrette or oil & vinegar

Caesar Salad*

shaved parmesan, house-made croutons

Fresh Seasonal Fruit Salad (GF) (DF) (V)

passion fruit purée, poppy seeds

Accompaniments

Candied Yams (V)

toasted marshmallows

Fried Garlic Green Beans (GF) (DF) (V)

Wild Rice Pilaf (GF) (DF) (V)

Crispy Brussels Sprouts (GF) (DF) (V)

Roasted Baby Carrots (GF) (DF) (V)

Roasted Butternut Squash (GF) (V)

Oven-Roasted Garlic Mashed Potatoes (GF) (V)

Bacon Leek Mashed Potatoes* (GF)

Tri-Colored Peruvian Potatoes (GF) (DF) (V)

Entrées

Slow Roasted Turkey*

granny smith apple-joul date stuffing, gravy, cranberry relish

Seared Pork Loin* (GF)

sautéed cinnamon apples, green peppercorn demi-glace

Airline Chicken Breast* (GF) (DF)

Salmon* (GF)

dill beurre blanc

Maple-Honey Glazed Ham* (GF)

Rosemary-Crusted Prime Rib of Beef* (GF) (DF)

au jus, horseradish sauce

(add \$5 per person for this meat selection)

Stuffed Baked Salmon* (GF)

mornay cheese sauce (add \$5 per person for this meat selection)

Desserts

Apple, Candied Pecan Bread Pudding (V) (N)

Salted Bourbon Caramel

Spiced Gingerbread Cheesecake (V)

Salted Caramel and Chocolate Tart (V)

Assorted Holiday Cookies (V)

Chocolate Espresso, Bourbon Molasses, Sugar, Pecan Shortbread (N)

Flourless Chocolate Decadence (GF)

(GF) Gluten-Free (DF) Dairy-Free (V) Vegetarian (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.

