Snowbird Conference Center Banquet Menus

Above the Clouds. Beyond the Expected. Snowbird Meetings.

May 2023
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.

Extra Staffing Charge for Private Parties
Additional servers may be requested at $38 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. May 2023
## Continental Breakfasts

*Service is for 1½ hours; for an additional half hour of service add $3.75 per person. Minimum of 10 people required.*

<table>
<thead>
<tr>
<th>Breakfast Plan</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CB1 On the Go</strong></td>
<td>17.00</td>
</tr>
<tr>
<td>Orange Juice</td>
<td></td>
</tr>
<tr>
<td>Whole Seasonal Fruit</td>
<td></td>
</tr>
<tr>
<td>Muffin</td>
<td></td>
</tr>
<tr>
<td>Granola Bar</td>
<td></td>
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<tr>
<td>Served in a To-Go Sack</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>CB2 Traditional Continental</strong></th>
<th>19.25</th>
</tr>
</thead>
<tbody>
<tr>
<td>Selection of Chilled Juices</td>
<td></td>
</tr>
<tr>
<td>Assorted Freshly Baked Breakfast Pastries</td>
<td></td>
</tr>
<tr>
<td>Croissants with Whipped Butter and Preserves</td>
<td></td>
</tr>
<tr>
<td>Freshly Brewed Regular and Decaffeinated Coffee, Tea and Hot Chocolate</td>
<td></td>
</tr>
</tbody>
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<table>
<thead>
<tr>
<th><strong>CB3 Fresh Start</strong></th>
<th>21.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Selection of Chilled Juices</td>
<td></td>
</tr>
<tr>
<td>Sliced Seasonal Fruit</td>
<td></td>
</tr>
<tr>
<td>7-Grain Hot Cereal with Brown Sugar, Raisins, Cranberries and Milk</td>
<td></td>
</tr>
<tr>
<td>Freshly Brewed Regular and Decaffeinated Coffee, Tea and Hot Chocolate</td>
<td></td>
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</tbody>
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<table>
<thead>
<tr>
<th><strong>CB4 Rise and Shine</strong></th>
<th>23.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Selection of Chilled Juices</td>
<td></td>
</tr>
<tr>
<td>Sliced Seasonal Fruit</td>
<td></td>
</tr>
<tr>
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<table>
<thead>
<tr>
<th><strong>CB5 Trail Blazer</strong></th>
<th>23.25</th>
</tr>
</thead>
<tbody>
<tr>
<td>Selection of Chilled Juices</td>
<td></td>
</tr>
<tr>
<td>Sliced Seasonal Fruit</td>
<td></td>
</tr>
<tr>
<td>Assorted Bagels</td>
<td></td>
</tr>
<tr>
<td>Flavored Whipped Cream Cheese, Whipped Butter, Fruit Preserves, Peanut Butter</td>
<td></td>
</tr>
<tr>
<td>Freshly Brewed Regular and Decaffeinated Coffee, Tea and Hot Chocolate</td>
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<table>
<thead>
<tr>
<th><strong>CB6 High Baldy</strong></th>
<th>24.25</th>
</tr>
</thead>
<tbody>
<tr>
<td>Selection of Chilled Juices</td>
<td></td>
</tr>
<tr>
<td>Sliced Seasonal Fruit</td>
<td></td>
</tr>
<tr>
<td>Breakfast Breads and Croissants</td>
<td></td>
</tr>
<tr>
<td>7-Grain Hot Cereal with Brown Sugar, Raisins, Cranberries and Milk</td>
<td></td>
</tr>
<tr>
<td>House-Made Granola with Vanilla Yogurt</td>
<td></td>
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<tr>
<td>(Add $2 per person for Gluten-Free Granola)</td>
<td></td>
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<tr>
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<table>
<thead>
<tr>
<th><strong>CB7 Hidden Peak</strong></th>
<th>27.75</th>
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<tbody>
<tr>
<td>Selection of Chilled Juices</td>
<td></td>
</tr>
<tr>
<td>Sliced Seasonal Fruits</td>
<td></td>
</tr>
<tr>
<td>Bacon* and Vegetarian Quiches</td>
<td></td>
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<tr>
<td>House-Made Granola with Vanilla Yogurt</td>
<td></td>
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<tr>
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Breakfast Buffets

Prices do not include the 22% service charge and applicable sales tax. Prices and menus subject to change. May 2023

Service is for 1½ hours. For an additional half hour of service add $3.75 per person. 25-person minimum.
Served with Freshly Brewed Regular and Decaffeinated Coffee, Tea, and Hot Chocolate.

BB1 Peruvian Breakfast .......................... 29.00
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 @ $25/gal
Freshly Baked Croissants with Whipped Butter and Preserves 🥑

BB2 Primrose Breakfast .......................... 30.75
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 .......................... 32.00
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 @ $25/gal
Multi-Grain Pancakes with Maple-Flavored Syrup 🥓
Freshly Baked Croissants with Whipped Butter and Preserves 🥑

BB4 Cottonwood Breakfast Burrito Bar .............. 32.00
Selection of Chilled Juices
Sliced Seasonal Fruit 🥒-
House-Made Granola with Vanilla Yogurt 🍓
(Add $2 per person for Gluten-Free Granola)
Warm Flour Tortillas 🎈
Scrambled Eggs* 🥗
Cheddar Jack Cheese 🍳
Diced Onions 🍪
Bacon* 🥓
Salsa 🍆
Sour Cream 🍬
House-Made Potatoes with Onions and Peppers 🍳-

BB5 Creekside Brunch .............................. 45.00
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 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 Breakfasts

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

BP1 Country Breakfast .......................... 27.00
Chilled Orange Juice 🍊
Fresh Fruit Cup 🍊
Scrambled Eggs* 🥓
Applewood Smoked Bacon* 🥓
Brioche French Toast with Glazed Apples and Cinnamon 🎈

BP2 Vegetarian Breakfast .......................... 28.00
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** .......................... 7.75
Flour Tortilla, Eggs, Cheese, Sausage, Bacon or Vegetarian (choose one meat type)

**Hot Breakfast Sandwich** .......................... 7.75
Egg, Cheese, Sausage, Bacon or Vegetarian on an English Muffin (choose one meat type)

**Yogurt Bar** ........................................... 10.00
Vanilla Yogurt, House-Made Granola, Seasonal Fruit Toppings, Assorted Toppings
(Add $2 per person for Gluten-Free Granola)

**ST1 Fresh Seasonal Fruit Smoothies** ........ 13.50
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** ............................. 15.75
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** ........ 14.50
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

**Breaks**

Service is for 45 minutes and must be ordered for the entire group. Prices are per person. Add $3.75 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** .................................... 16.50
Whole Seasonal Fruit  ✤  ✤  ✤
Assorted Granola Bars  ✤
Smartpop® Popcorn  ✤  ✤
Assorted Soft Drinks and Bottled Water

**BK2 Sweet Alpine Treat** ............................ 19.25
Fresh Fruit Skewers  ✤
Sweet Cream Cheese Dip  ✤
Chocolate and Caramel Dipping Station  ✤
Infused Mountain Water

**BK3 Sweet Treat Candy Bar** ....................... 19.75
Served with Bags for Filling
Cinnamon Bears  ✤
Salt Water Taffy  ✤
Red Licorice Bites  ✤
Jelly Beans  ✤
Infused Mountain Water

**BK4 Good Afternoon** ............................... 20.75
Hummus and Pita Bread  ✤  ✤
Whole Seasonal Fruit  ✤  ✤  ✤
Crudité Display, Asaigo Ranch Dip  ✤
Infused Mountain Water

**BK5 Good Morning** ................................. 20.75
Sliced Seasonal Fruit  ✤  ✤  ✤
Mini Filled Croissants  ✤
House-Made Granola with Vanilla Yogurt  ✤
(For Gluten-Free Granola add $2 per person)
Infused Mountain Water

**BK6 Trail Mix Bar** .................................. 22.25
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  ✤  ✤
Roasted Peanuts  ✤  ✤
Raisins  ✤
Pretzels  ✤  ✤

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

**BK7 Après-Ski** ....................................... 24.00
Tortilla Chips  ✤  ✤
Warm Nacho Cheese  ✤  ✤
Salsa  ✤  ✤
Guacamole  ✤  ✤
Assorted Accompaniments
Bavarian Stuffed Churro Bites  ✤
Assorted Soft Drinks
Bottled Water

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Create Your Own Break

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

Assorted Candy Bars $38.50
Whole Seasonal Fruit $40.75
Granola Bars $41.75
Assorted Individual Fruit Yogurts $41.75
Freshly Baked Cookies $43.00
Assorted Bar Cookies $43.00
Bavarian Stuffed Churros $43.00
Traditional Brownies $44.00
Chocolate Coconut Macaroons $44.00
Cinnamon Rolls $44.00

Hot Pretzels with Mustard –

Choice of Cinnamon Sugar, Parmesan or Salt $44.00
House-Made Strawberry Fruit Squares $44.00
Individual Trail Mix Packets $46.00
Assorted Bagels $49.00
with Flavored Whipped Cream Cheeses,
Whipped Butter, Preserves, Peanut Butter
Assorted Brownies $49.00
Assorted Muffins $49.00

Priced Per Gallon

Minimum of one gallon of each.

Infused Mountain Water $28.00
Whole, 2%, Skim, Soy, Almond, Oat or Coconut Milk $27.00
Orange, Cranberry, Apple Juices $34.00
Lemondade with Fresh Lemons $48.00
Iced Tea with Fresh Lemons $48.00
Hot Apple Cider with Cinnamon Sticks $51.00
Strawberry Lemonade $51.00
Hot Chocolate with Freshly Whipped Cream and Chocolate Shavings $66.00
Freshly Brewed Regular and Decaffeinated Coffee and Tea $70.00
(minimum one gallon of each. Non-dairy milk options available for $25/gallon)

Priced Per Person

BV1 Coffee Beverage Service $20.00
Service is up to a maximum of 4 consecutive hours,
no substitutions or extended time of service.

FBAEly Brewed Regular and Decaffeinated Coffee,
Tea and Hot Chocolate (Non-dairy milk options available for $1/person)

BV2 Soda Beverage Service $19.00
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 $20.00
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™

Assorted Breakfast Pastries and Breads $50.00
with Whipped Butter and Preserves
English Scones $50.00
Clif Bars™ $50.00
Kind Bars™ $50.00
Assorted Gourmet Cookies $50.00
Assorted Cupcakes $65.00
Sliced Seasonal Fruit Display $72.00
Assorted Gourmet Ice Cream Bars $72.00

Gluten-Free & Vegan Options

Gluten-Free Granola $44.00
Gluten-Free Brownies $53.50
Gluten-Free Cookies $53.50
Assorted Gluten-Free Breakfast Breads $55.50
with Whipped Butter and Preserves
Gluten-Free Muffins with Whipped Butter $55.50
Vegan Power Cookies $61.25

Beverages

Priced Per Bottle/Can

Assorted Pepsi™ Cola Soft Drinks $4.75/ea.
Aquafina™ Bottled Water $4.75/ea.
Individual Flavored Iced Tea $5.25/ea.
Individual Fruit Juices $5.25/ea.
San Pellegrino™ Sparkling Fruit Beverages $5.50/ea.
Perrier Water™ $5.50/ea.
Assorted Cold Coffee Drinks $6.00/ea.
Gatorade™ $6.75/ea.

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**Break Stations**

Break station service is for up to 1½ hours and must be ordered for the entire group. Prices are per person. For an additional half hour of service add $3.75 per person. Minimum of 25 persons per station.

<table>
<thead>
<tr>
<th>Station</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>ST4 Mocktail Bar</td>
<td>Variety of Fruit Juices, Flavored Syrups, Seltzer Water, Wedges of Lemon, Lime and Orange, Sliced Strawberries, Raspberries, Blueberries, Whipped Cream</td>
<td>13.50</td>
</tr>
<tr>
<td>ST5 Pommes Frites Station</td>
<td>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)</td>
<td>17.00</td>
</tr>
<tr>
<td>ST6 Salsa Bar</td>
<td>House-Made Corn Tortilla Chips with House-Made Salsa, Mango Salsa, Pico de Gallo, House-Made Guacamole</td>
<td>15.75</td>
</tr>
<tr>
<td>ST7 Smashed Potato Bar</td>
<td>Smashed Potatoes Toppings: Broccoli Cheese Sauce, Sour Cream, Salsa, Whipped Butter, Chives, Steamed Broccoli Florets, Diced Tomatoes, Caramelized Onions, Sliced Jalapeño</td>
<td>17.50</td>
</tr>
<tr>
<td>ST16 Movie Snacks</td>
<td>Popcorn, Red Vines, Milk Duds, Swedish Fish, Sour Patch Kids, M&amp;Ms, Junior Mints, Assorted Sodas</td>
<td>22.25</td>
</tr>
</tbody>
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†Pricing includes chef attendant

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Buffet Luncheons

Service is for 1½ hours. 25-person minimum. For an additional half hour of service add $3.75 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 .......................... 37.25
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 $2.75/person ⚫
Gluten-Free Buns available for $25/dozen ⚫

LB2 Superior Deli .............................. 36.25
Tossed Green Salad with Tomatoes, Cucumbers, Mushrooms, Bell Peppers, Garbanzo Beans, Shredded Carrots, House Italian Vinaigrette ⚫
Fresh Fruit Salad ⚫
Orzo Pasta Salad ⚫
Del Platter with Pastrami*, Roast Beef*, Turkey*, Black Forest Ham* ⚫
Sliced Balsamic Portobello Mushrooms ⚫
Fire-Roasted Red Bell Peppers, Eggplant ⚫
Swiss, Cheddar, Havarti, Pepper Jack Cheeses ⚫
Assortment of Sandwich Rolls and Condiments ⚫
Kettle Chips ⚫
Gluten-Free Buns available for $25/dozen ⚫

LB3 Wrap Assortment .......................... 38.25
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 ................................. 39.75
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 ⚫
Pepperoni Pizza* ⚫
Hawaiian Pizza* Canadian Bacon, Pineapple and Mozzarella with Tomato Sauce ⚫
Vegetarian Pizza ⚫
Southwest Pizza* Chorizo, Pepper Jack Cheese, Black Olives, Fresh Tomatoes, Onions and Bell Peppers with Tomato Sauce ⚫
Vegan Pizza ⚫

LB5 Peruvian Salad Bar ....................... 41.75
Hearty Minestrone 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 ...................................... 43.00
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 ..................................... 45.00
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 ......................................... 46.00
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 ....................................... 55.50
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  ............... 58.75  
Fire Roasted Corn Chowder with Fresh Basil  
Antipasto Platter*  
Sliced Seasonal Fruit Platter  
Assorted Cheese Display, Crackers, Sliced Baguettes  
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  
- Chocolate Flourless 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 $3.75 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  ............... 30.00  
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  ............... 29.50  
Soup (choose 1 from page 15)  
Mixed Salad Greens with House Vinaigrette  
Tuna*, Chicken* and Egg Salads* on Croissants  

LBS3  Deli Board  ............... 33.00  
Tossed Green Salad, House Vinaigrette  
Assortment of Pastrami*, Roast Beef*, Turkey*, Black Forest Ham*, Balsamic Marinaded Portabella, Fire-Roasted Red Bell Peppers, Grilled Eggplant, Swiss, Cheddar, Havarti, Pepper Jack Cheeses  
Sandwich Rolls and Condiments  
Herbed Potato Salad  
Gluten-Free Buns available $25/dozen  

LBS4  Pre-Made Assorted Wraps  ............... 34.00  
Tossed Green Salad, House Vinaigrette  
Bacon, Lettuce, and Tomato  
Fire Roasted Vegetables and Rice  
Teriyaki Chicken*  
Herbed Potato Salad  

LBS5  Little Italian  ............... 35.00  
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  ............... 37.25  
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  

Prices do not include the 22% service charge and applicable sales tax. Prices and menus subject to change. May 2023
**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.

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**LTG1 Sandwiches To-Go** .......................... 25.00

**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, $2.25 each

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**LTG2 Gourmet Lunches To-Go** .................. 31.75

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 Mushroom, 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

**Gourmet Lunches To-Go**

Each lunch is packed individually in a Snowbird labeled bag. Minimum of 10 per sandwich or salad choice.

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**LTG2 Gourmet Lunches To-Go** .................. 31.75

Select up to 3 from the following:

**Ciabatta Club Sandwich**
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

**Chicken Caesar Salad**
Romaine, Roma Tomatoes, Shaved Asiago, Pepperoncini, House-Made Garlic Croutons, Traditional Caesar Dressing

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

**Note:** Gluten-Free Buns available for sandwiches, $2.25 each.
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 ............. 30.00
  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 ............................. 33.00
  Mexican Tortilla Soup
  Crisp Flour Tortilla Bowl, filled 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 ............................. 33.00
  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 .......................... 36.25
  Greek Salad with Feta, Tomatoes, Cucumbers,
  Black Olives, Greek Vinaigrette
  Lemon Chicken*
  Tomato Herb Couscous
  Zucchini Provençal
  Freshly Baked Rolls

LP5 Asian Chicken ........................... 39.75
  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 ................................. 48.00
  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.  May 2023
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 $5.50 per person. Minimum of 25 people required.
†Pricing includes chef attendant

DB1 Two Entrées ........................................ 57.75
Choose two options from Starters, Accompaniments, Entrées, and Desserts.

DB2 Three Entrées ................................. 62.25
Choose two options from Starters, Accompaniments and Desserts, and three options from Entrées.

DB3 Three Entrées Deluxe ....................... 67.00
Choose three options from Starters, Accompaniments, and Entrées and two options from Desserts.

**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 $3.25 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 $5.50 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. May 2023
### 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 $5.50 per person. Minimum of 25 people required.**

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<table>
<thead>
<tr>
<th>Buffet</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>TB1 Southwest</strong></td>
<td>48.00</td>
</tr>
<tr>
<td>Chips and Salsa</td>
<td>☑  ☑</td>
</tr>
<tr>
<td>Hacienda Salad, Accompaniments</td>
<td>☑</td>
</tr>
<tr>
<td>Lime-Cilantro Vinaigrette</td>
<td>☑</td>
</tr>
<tr>
<td>Flour Tortillas</td>
<td>☑</td>
</tr>
<tr>
<td>Marinated Fajita Chicken* with Grilled Onions and Peppers</td>
<td>☑</td>
</tr>
<tr>
<td>Spinach Enchiladas with Ranchero Sauce</td>
<td>☑</td>
</tr>
<tr>
<td>Salsa, Sour Cream</td>
<td>☑</td>
</tr>
<tr>
<td>Mexican Rice</td>
<td>☑</td>
</tr>
<tr>
<td>Southwest Beans</td>
<td>☑</td>
</tr>
<tr>
<td>Tres Leches</td>
<td>☑</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>TB2 Oktoberfest</strong></th>
<th>53.25</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tossed Greens Salad with Tomatoes, Cucumbers, Mushrooms, Bell Peppers, Garbanzo Beans, Shredded Carrots, Vinaigrette</td>
<td>☑</td>
</tr>
<tr>
<td>Lemon-Caper Schnitzel*</td>
<td>☑</td>
</tr>
<tr>
<td>Bratwurst* on a Bed of Bavarian Sauerkraut*</td>
<td>☑</td>
</tr>
<tr>
<td>Paprika Chicken Thighs* on a bed of Fresh Herb Spaetzle</td>
<td>☑</td>
</tr>
<tr>
<td>Potato Pancakes with Sour Cream and Applesauce</td>
<td>☑</td>
</tr>
<tr>
<td>Root Vegetable Medley</td>
<td>☑</td>
</tr>
<tr>
<td>Freshly Baked Rolls with Whipped Butter</td>
<td>☑</td>
</tr>
<tr>
<td>Apple Strudel and German Chocolate Cake</td>
<td>☑</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>TB3 Big Italian</strong></th>
<th>55.50</th>
</tr>
</thead>
<tbody>
<tr>
<td>Caesar Salad, Asiago Cheese, Pepperoncini, Freshly Baked Garlic Croutons, Caesar Dressing*</td>
<td>☑</td>
</tr>
<tr>
<td>Antipasto*</td>
<td>☑</td>
</tr>
<tr>
<td>Chicken Piccata*</td>
<td>☑</td>
</tr>
<tr>
<td>Spicy Italian Sausage Marinara* with Peppers and Onions</td>
<td>☑</td>
</tr>
<tr>
<td>Vegetarian Lasagna</td>
<td>☑</td>
</tr>
<tr>
<td>Zucchini Provençal</td>
<td>☑</td>
</tr>
<tr>
<td>Freshly Baked Rolls with Whipped Butter</td>
<td>☑</td>
</tr>
<tr>
<td>Tiramisu</td>
<td>☑</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>TB4 St. Louis Style BBQ</strong></th>
<th>58.75</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bourbon BBQ Ribs* and Chicken*</td>
<td>☑</td>
</tr>
<tr>
<td>Tossed Green Salad with Tomatoes, Cucumbers, Mushrooms, Bell Peppers, Garbanzo Beans, Shredded Carrots, Vinaigrette</td>
<td>☑</td>
</tr>
<tr>
<td>House-Made Coleslaw</td>
<td>☑</td>
</tr>
<tr>
<td>Lentil-Tomato Salad</td>
<td>☑</td>
</tr>
<tr>
<td>Corn on the Cob (Seasonal)</td>
<td>☑</td>
</tr>
<tr>
<td>Vegetarian Baked Beans</td>
<td>☑</td>
</tr>
<tr>
<td>Creamy Polenta with Mushroom Ragoût</td>
<td>☑</td>
</tr>
<tr>
<td>Watermelon</td>
<td>☑</td>
</tr>
<tr>
<td>Freshly Baked Rolls with Whipped Butter</td>
<td>☑</td>
</tr>
<tr>
<td>Fruit Cobbler with Chantilly Cream</td>
<td>☑</td>
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<table>
<thead>
<tr>
<th><strong>TB5 Mediterranean</strong></th>
<th>62.25</th>
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<tbody>
<tr>
<td>Classic Greek Salad, Tossed with Tomatoes, Olives, Red Onions, Croutons, Greek Vinaigrette</td>
<td>☑</td>
</tr>
<tr>
<td>Tabbouleh Salad</td>
<td>☑</td>
</tr>
<tr>
<td>Fire-Roasted Red Bell Pepper Hummus</td>
<td>☑</td>
</tr>
<tr>
<td>with Grilled Pita Bread</td>
<td>☑</td>
</tr>
<tr>
<td>Grilled Chicken* with Tomato and Fennel</td>
<td>☑</td>
</tr>
<tr>
<td>Moroccan Beef Kebabs*</td>
<td>☑</td>
</tr>
<tr>
<td>Israeli Couscous* with Tomatoes and Fresh Basil</td>
<td>☑</td>
</tr>
<tr>
<td>Haricots Verts with Garlic</td>
<td>☑</td>
</tr>
<tr>
<td>Baklava</td>
<td>☑</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>TB6 American Bistro</strong></th>
<th>68.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tossed Poached Pear Salad, Mixed Greens, Gorgonzola, Cheddar Cheese-Smashed Red Skin Potatoes, Local Seasonal Vegetables</td>
<td>☑</td>
</tr>
<tr>
<td>Watermelon</td>
<td>☑</td>
</tr>
<tr>
<td>Freshly Baked Rolls with Whipped Butter</td>
<td>☑</td>
</tr>
<tr>
<td>Old-Fashioned Chocolate Cake</td>
<td>☑</td>
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<table>
<thead>
<tr>
<th><strong>TB7 All-American BBQ</strong></th>
<th>70.00</th>
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</thead>
<tbody>
<tr>
<td>Petite Rib-Eye* (cooked medium rare to medium, one per person)</td>
<td>☑</td>
</tr>
<tr>
<td>Barbecued Chicken*</td>
<td>☑</td>
</tr>
<tr>
<td>Tossed Green Salad with Tomatoes, Cucumbers, Mushrooms, Bell Peppers, Garbanzo Beans, Shredded Carrots, Vinaigrette</td>
<td>☑</td>
</tr>
<tr>
<td>Orange-Marinaded Halibut* with Tomatillo Salsa</td>
<td>☑</td>
</tr>
<tr>
<td>Fresh Seasonal Fruit Salad with Poppy Seed, Passion Fruit Purée</td>
<td>☑</td>
</tr>
<tr>
<td>Prime Rib of Beef* with Au Jus* and Horseradish Sauce</td>
<td>☑</td>
</tr>
<tr>
<td>Cheddar Cheese-Smashed Red Skin Potatoes</td>
<td>☑</td>
</tr>
<tr>
<td>Lentil-Tomato Salad</td>
<td>☑</td>
</tr>
<tr>
<td>Green Beans Amandine</td>
<td>☑</td>
</tr>
<tr>
<td>Corn on the Cob (Seasonal)</td>
<td>☑</td>
</tr>
<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>
<td>☑</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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<table>
<thead>
<tr>
<th><strong>TB8 Sustainable Buffet</strong></th>
<th>75.75</th>
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<tbody>
<tr>
<td>Spinach Salad, Raspberries, Caramelized Walnuts, Local Seasonal Vegetables</td>
<td>☑</td>
</tr>
<tr>
<td>Red Onions, Mushrooms, Goat Cheese, Organic Free-Range Chicken Breast*</td>
<td>☑</td>
</tr>
<tr>
<td>Raspberry Vinaigrette</td>
<td>☑</td>
</tr>
<tr>
<td>Snake River Farms Filet Medallions*</td>
<td>☑</td>
</tr>
<tr>
<td>Wild Salmon*</td>
<td>☑</td>
</tr>
<tr>
<td>Green Beans Amandine</td>
<td>☑</td>
</tr>
<tr>
<td>Cheddar Cheese-Smashed Red Skin Potatoes</td>
<td>☑</td>
</tr>
<tr>
<td>Artisan Rolls from our Local Bakery with Whipped Butter</td>
<td>☑</td>
</tr>
<tr>
<td>Pastry Chef’s Seasonal Specialty</td>
<td>☑</td>
</tr>
</tbody>
</table>

*continued on next page.*
TB9 International Buffet .......................... 93.00
Served with Artisan Rolls 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
Szechuan Beef* and Broccoli
Asian Stir-Fried Vegetables

Oktoberfest
Paprika Chicken* on a bed of Fresh Herb Spaetzle
Bratwurst* on a bed of Bravarian Sauerkraut
Potato Pancakes with Sour Cream and Applesauce

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

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

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

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

Prices do not include the 22% service charge and applicable sales tax. Prices and menus subject to change. May 2023
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 entrée is selected, we will provide each guest with an entrée selection indicator. Minimum of 25 per entrée selection.

Choose one Soup or one Salad.

Add an additional course for $5.50 per person.

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 $5.50) Creamy Lobster Stock, Sautéed Lobster Meat, Green Chives
- Toscano Italian Sausage* with Potatoes in Creamy Italian Broth
- 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* Premium Salads

Premium Salads (additional $3.25 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

Salads

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

Salads (additional $3.25 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

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 44.00
- 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 46.00
- Eggplant, Balsamic-Marinated Roasted Tomatoes with Fresh Pesto and Mozzarella, over Linguine

DP3 Chicken Parmesan* 50.00
- Chicken Parmesan on a Bed of Linguini
- Spaghetti Squash
- Herbed Roma Tomatoes

DP4 Roasted Pork Tenderloin* 51.00
- Roasted Pork Tenderloin served with an Orange-Balsamic-Thyme Reduction
- Au Gratin Potatoes
- Green Beans Amandine

DP5 Artichoke Chicken* 54.50
- Broiled Breast of Chicken, with Artichokes, Tomatoes
- Spinach and Ricotta Tortellini with Gorgonzola Cream Sauce
- Buttered Carrots and Chives

DP6 Asiago-Caper Salmon* 55.50
- Broiled Atlantic Salmon with Asiago Caper Sauce
- Fresh Herb Rice Pilaf, Broccolini

DP7 Olive Oil-Poached Salmon* 57.75
- Olive Oil Poached Wild Salmon with Garlic Spinach
- Wild Mushroom-Chive Risotto Cake
- Fire-Grilled Asparagus

Prices do not include the 22% service charge and applicable sales tax. Prices and menus subject to change. May 2023
Gourmet 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 with House Vinaigrette, and Chef’s Selection of Dessert. Add $5 per person to serve family-style.
Minimum of 10 people required; maximum of 25.

DPG1 Grilled Statler Chicken* .................. 72.00
Airline Breast of Chicken stuffed with Spinach and Ricotta, with a Red Wine Butter Sauce
Wild Rice Pilaf
Root Vegetables

DPG2 Butter-Poached Salmon* ................. 75.00
Salmon poached in butter with Sun-Dried Tomato Pesto
Wild Mushroom Risotto Cake
Fire-Grilled Asparagus

DPG3 Aged Rib-Eye*.............................. 78.25
Grilled Aged Rib-Eye topped with Chimichurri
(cooked medium rare to medium)
Garlic Mashed Potatoes
Fire-Grilled Asparagus

DPG4 Baked Halibut Parmesan* ............... 80.50
Alaskan Halibut topped with Parmesan Breadcrumbs, Lemon Butter, Fried Capers
Wild Rice Pilaf
Caramelized Baby Carrots

DPG5 Statler Chicken and Shrimp* .......... 84.00
Airline Breast of Chicken, Burgundy Demi-Glace
Jumbo Shrimp Provençale
Creamy Polenta
Buttered Brussels Sprouts

DPG6 Filet Mignon and Sea Scallop* .......... 89.75
Beef Tenderloin, Chimichurri Sauce
Jumbo Sea Scallop wrapped in Applewood Smoked Bacon
Roasted Fingerling Potatoes
Haricots Verts

DPG7 Beyond Meatloaf .......................... 72.00
Tomato Chipotle Glaze
Garlic Mashed Potatoes
Duet of Fire-Grilled Squash

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*
Toscano Italian Sausage* with Potatoes in Creamy Italian Broth

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. May 2023
Reception Selections
Displays and Stations

All Stations and Displays are served for up to a maximum of 1½ hours.

Displays
One display serves 25 guests.

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

238.00

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

312.00

RD3 Sliced Fruit
Seasonal Fruits and Berries

302.00

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

351.00

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

464.00

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

567.00

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

659.00

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

227.00
### 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 $3.75 per person. Pricing includes chef attendant.

<table>
<thead>
<tr>
<th>Station</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>ST4 Mocktail Bar</strong></td>
<td>Variety of Fruit Juices, Flavored Syrups, Seltzer Water, Flavored Syrups, Wedges of Lemon, Lime, and Orange, Sliced Strawberries, Raspberries, Blueberries, Whipped Cream</td>
<td>13.50</td>
</tr>
<tr>
<td><strong>ST5 Pommes Frites Station</strong></td>
<td>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.</td>
<td>17.00</td>
</tr>
<tr>
<td><strong>ST6 Salsa Bar</strong></td>
<td>House-Made Corn Tortilla Chips with House-Made Salsa, Mango Salsa, Pico de Gallo, House-Made Guacamole</td>
<td>15.75</td>
</tr>
<tr>
<td><strong>ST7 Smashed Potato Bar</strong></td>
<td>Smashed Potatoes Toppings: Broccoli Cheese Sauce, Sour Cream, Salsa, Whipped Butter, Chives, Steamed Broccoli Florets, Diced Tomatoes, Sautéed Onions, Sliced Jalapeño</td>
<td>17.50</td>
</tr>
<tr>
<td><strong>ST8 Caesar Salad</strong></td>
<td>Romaine Lettuce, Garlic Croutons, Asiago Cheese, Pepperoncini, Caesar Dressing</td>
<td>11.25</td>
</tr>
<tr>
<td><strong>ST9 Taco Bar</strong></td>
<td>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</td>
<td>22.00</td>
</tr>
<tr>
<td><strong>ST10 Soup Bar</strong></td>
<td>Choice of three. All come with Oyster Crackers, Artisan Rolls and Whipped Butter.</td>
<td>21.00</td>
</tr>
</tbody>
</table>

- **Smoked Tomato Bisque**: Roasted Fire-Grilled Tomatoes with a Vegetarian Broth, Heavy Cream
- **Vegetarian 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 $5.50)*: 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** *(add $3.75)*: Tender Diced Chicken, Carrots, Celery, Onion

<table>
<thead>
<tr>
<th>Station</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>ST11 Chicken Wings</strong></td>
<td>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 $6.00 per person for a fourth style of wings.</td>
<td>24.00</td>
</tr>
<tr>
<td><strong>ST12 Pasta</strong></td>
<td>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.</td>
<td>24.00</td>
</tr>
<tr>
<td><strong>ST13 Sliders</strong></td>
<td>Choose two. Add a third for $7.00 per person. All served on mini slider rolls.</td>
<td>26.00</td>
</tr>
</tbody>
</table>
- **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

<table>
<thead>
<tr>
<th>Station</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
</table>
Carving Stations
All Carving Stations are Chef-attended and include Artisan Rolls and Whipped Butter.
One order serves 25 guests.

CS1 Roast Turkey* .......................... 313.00
Whole Roast Turkey accompanied by Brown Gravy, House-Made Cranberry Relish

CS2 Maple-Bourbon Glazed Ham* .......................... 340.00
Maple-Bourbon Glazed Ham, Fire-Grilled Pineapple

CS3 Roasted Beef Tenderloin* .......................... 453.00
Snake River Double RR Ranch Roasted Beef Tenderloin with Green Peppercom Demi-Glace

CS4 Prime Rib* .......................... 470.00
Prime Rib of Beef with Horseradish Sauce and Au Jus

Light Selections
One order serves 25 guests.
Herb-Parmesan or Cajun Salty Bar Snacks .......................... 34.00
Assorted Flavored Gourmet Popcorn .......................... 34.00
Choose Plain, Butter, Sea Salt, or Parmesan-Herb
Kettle Chips with with Asiago-Ranch Dip .......................... 33.00
House-Made Rosemary-Parmesan Kettle Chips .......................... 44.00
with Asiago-Ranch Dip
Cold Spinach Artichoke Dip with Sliced Baguettes .......................... 53.25
Assorted Roasted Nuts .......................... 57.75
House-Made Tortilla Chips, Salsa and House-Made Guacamole
Hummus with Grilled Pita Bread .......................... 75.75
Warm Artichoke Dip with Toasted Baguettes .......................... 80.50
Warm Crab Dip with Toasted Baguettes .......................... 86.00

Sweets
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 $3.75 per person. All stations require a 25 person minimum.

†Pricing includes chef attendant.

SWS1 Ice Cream Sandwich .......................... 15.00
Vanilla and Chocolate Ice Creams sandwiched between assorted Sugar, Chocolate, and Chocolate Chip Cookies

SWS2 Flambe† .......................... 18.00
Served with Vanilla Bean Ice Cream
Choose Two: Bananas Foster, Cherries Jubilee, Tequila Peaches, Crepes Suzette

SWS3 Everything Strawberry .......................... 27.00
An Assortment of Mini Desserts
Chocolate-Covered Strawberries
Strawberry Shortcakes
Strawberry Mousse
Strawberries and Cream
Strawberry Tartlets
Infused Strawberry Water

SWS4 Everything Chocolate .......................... 28.00
An Assortment of Mini Desserts
Dark Chocolate Mousse Cups
Chocolate Brownies
Chocolate Decadence Bites
Chocolate Espresso Cookies
Chocolate Mini Cheesecakes
Chocolate Milk
Infused Mountain Water

SWS5 S’mores .......................... 19.00
Chocolate Squares, Marshmallows, Graham Crackers, Hot Chocolate with Fresh Whipped Cream, Chocolate Shavings
This menu is designed for outdoor venues only.
A wood-burning fire pit is required, $250 for each pit up to 90 minutes.

Priced Per Display
One display serves 25.

SWD1 House-Made Doughnuts .......................... 302.00
House-Made Doughnuts and Doughnut Holes
Hand-Dipped in Chocolate, Maple, Vanilla, and Strawberry with Sprinkles and Nuts

SWD2 Gourmet Cookies .......................... 265.00
Assorted House-Made Gourmet Cookie Tray

SWD3 Éclairs and Cream Puffs .......................... 259.00
Chocolate Éclairs and Assorted Cream Puff Tray

SWD4 House-Made Candies .......................... 301.00
House-Made Candies to Include: Chocolates, English Toffee, Turtles, Peanut Butter Cups, Nut Brittle, Chocolate-Covered Strawberries, Chocolate-Covered Caramels

SWD5 Petits Fours Display .......................... 302.00
Assorted Petits Fours Display
Pizza

All pizzas are 16 inch rounds, $42 per pizza. Prices are available on gluten-free crust for $44 each, excluding Pepperoni and Southwest.

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

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 $38 per server, per hour.

Hot Selections
Jalapeño Poppers .............................. 4.50
Black Bean Taquito ............................. 4.50
Italian Sausage-Stuffed Mushroom Caps* .... 4.50
Pot Stickers* with Szechuan Dipping Sauce .......... 4.50
Fire-Grilled Pineapple Skewers ........................ 4.75
Chicken Satay* with Peanut Sauce .................. 4.75
Spanakopita .................................. 5.25
Buffalo Chicken Wings* with Bleu Cheese Dip ........ 5.25
Shrimp Taquitos* topped with Pico de Gallo ........ 5.50
Buffalo Cauliflower Pops .............................. 5.75
Duck Spring Roll* .................................. 5.75
Spinach Asiago Stuffed Mushroom Caps ............ 5.75
Vegetarian Spring Rolls with Sweet Chili Dipping Sauce .......... 5.75
Coconut Shrimp* with Mango-Pineapple Chutney .......... 6.00
Mini Crab Cakes* with Dijon Sauce .................. 6.00
Beef Satay* with Szechuan Dipping Sauce ............ 6.25
Blackened Petite Lamb Chops* .......................... 6.25
with Orange-Peppercorn Dipping Sauce
Mini Chicken Wellington* ......................... 6.25
Applewood Smoked Bacon-Wrapped Jumbo Scallops* .... 6.25
Applewood Smoked Bacon-Wrapped Shrimp* .......... 6.25
Serrano Peppers, Spicy Mayo, Wasabi Aioli

Cold Selections
Caramelized Onion-Goat Cheese Phyllo Cup ................ 4.50
Herbed Boursin-Stuffed Peppadews ....................... 4.50
Prosciutto-Wrapped Melon* .......................... 4.50
Smoked Salmon Canapés* with Dill Cream ............. 4.75
Vegetarian Sushi Rolls ................................ 4.75
Fresh Fruit Kebabs .................................. 5.50
Deviled Eggs* Sprinkled with Crevette Shrimp*  ........ 5.50
Prosciutto-Wrapped Asparagus* ......................... 5.75
Roma Tomatoes, Fresh Mozzarella, Balsamic Glaze, Bruschetta .......................... 6.00
Blackened Rare Ahi Canapés* with Spicy Mayonnaise .... 6.00
Jumbo Shrimp Cocktail* .............................. 6.00
Spicy Tuna Tartar on Wonton* .......................... 6.00
Beef-Wrapped Asparagus* with Horseradish Sauce .... 6.00

Reception Package

Service time is for one hour; pricing is per person. Add $5.50 per person for an additional half hour of service.

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

Reception Package .................................. 41.50
Choose two hot and two cold selections from the Hors d’Oeuvres section to complete the package.

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

Fruit & Cheese
Assorted Cheeses, Seasonal Fruits, Crackers, Sliced French Baguette

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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 fees required per location per bar.

<table>
<thead>
<tr>
<th>Service Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bartender</td>
<td>59.00/hour</td>
</tr>
<tr>
<td>Each Additional Bar and Bartender</td>
<td>59.00/hour</td>
</tr>
<tr>
<td>Each Additional Hour</td>
<td>38.00/hour</td>
</tr>
<tr>
<td>Cocktail Server</td>
<td>38.00/hour</td>
</tr>
</tbody>
</table>

**Charge Bar**

One bartender for every 100 guests is recommended.

Bartender and set up fees required per location per bar.

<table>
<thead>
<tr>
<th>Service Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Charge Bar Setup Fee</td>
<td>216.00</td>
</tr>
<tr>
<td>Bartender</td>
<td>81.00/hour</td>
</tr>
<tr>
<td>Each Additional Bar and Bartender</td>
<td>81.00/hour</td>
</tr>
<tr>
<td>Each Additional Hour</td>
<td>38.00/hour</td>
</tr>
<tr>
<td>Cocktail Server</td>
<td>38.00/hour</td>
</tr>
</tbody>
</table>

**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.

<table>
<thead>
<tr>
<th>Beverage Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Domestic Beer</td>
<td>8.00</td>
</tr>
<tr>
<td>Local Microbrews</td>
<td>9.00</td>
</tr>
<tr>
<td>Imported &amp; U.S. Microbrews</td>
<td>9.00</td>
</tr>
<tr>
<td>Non-alcoholic Beer</td>
<td>7.00</td>
</tr>
<tr>
<td>House Wine by-the-glass</td>
<td>9.25</td>
</tr>
</tbody>
</table>

**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.

<table>
<thead>
<tr>
<th>Beverage Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ginger Beer</td>
<td>5.25</td>
</tr>
<tr>
<td>Red Bull</td>
<td>6.50</td>
</tr>
<tr>
<td>Assorted Pepsi Soft Drinks</td>
<td>4.75</td>
</tr>
<tr>
<td>Individual Fruit Juices</td>
<td>5.25</td>
</tr>
<tr>
<td>Bloody Mary Mix</td>
<td>65.00/gal</td>
</tr>
</tbody>
</table>

**Mixed Drink Pricing**

Service fee is charged where applicable.

<table>
<thead>
<tr>
<th>Beverage Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Liquors</td>
<td>9.25</td>
</tr>
<tr>
<td>Smirnoff Vodka, Seagram’s Extra Dry Gin, Sauza Gold Tequila, Bacardi Superior Rum, Jim Beam Kentucky Bourbon</td>
<td></td>
</tr>
<tr>
<td>Premium Liquors</td>
<td>10.25</td>
</tr>
<tr>
<td>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</td>
<td></td>
</tr>
</tbody>
</table>

**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**

<table>
<thead>
<tr>
<th>Beverage Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grey Goose Vodka</td>
<td>12.00</td>
</tr>
<tr>
<td>Bombay Sapphire Gin</td>
<td>11.00</td>
</tr>
<tr>
<td>Patrón Silver Tequila</td>
<td>16.00</td>
</tr>
<tr>
<td>Johnnie Walker Black</td>
<td>14.00</td>
</tr>
<tr>
<td>Bulleit Bourbon</td>
<td>11.00</td>
</tr>
<tr>
<td>High West Double Rye</td>
<td>11.25</td>
</tr>
<tr>
<td>Kraken Black Spiced Rum</td>
<td>11.25</td>
</tr>
</tbody>
</table>

**The Utah Bar**

<table>
<thead>
<tr>
<th>Beverage Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Five Wives Vodka</td>
<td>11.25</td>
</tr>
<tr>
<td>Antelope Island Rum</td>
<td>11.25</td>
</tr>
<tr>
<td>Sugar House Rye Whiskey</td>
<td>11.25</td>
</tr>
<tr>
<td>Outlaw Distillery Bourbon</td>
<td>11.25</td>
</tr>
<tr>
<td>High West Bourbon</td>
<td>11.25</td>
</tr>
<tr>
<td>Beehive Jack Rabbit Gin</td>
<td>11.25</td>
</tr>
<tr>
<td>Temple of the Moon Gin</td>
<td>9.25</td>
</tr>
</tbody>
</table>

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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>Wine Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Veuve Clicquot Ponsardin, France</td>
<td>183.00</td>
</tr>
<tr>
<td>Roederer Estate Brut, Anderson Valley</td>
<td>86.00</td>
</tr>
<tr>
<td>Domaine Chandon, Blanc de Noirs, California</td>
<td>75.00</td>
</tr>
<tr>
<td>Gruet Brut, NV, New Mexico</td>
<td>70.00</td>
</tr>
</tbody>
</table>

Sauvignon Blanc

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kim Crawford, New Zealand</td>
<td>59.00</td>
</tr>
<tr>
<td>Joel Gott, California</td>
<td>51.00</td>
</tr>
<tr>
<td>Masi Masianco, Pinot Gris, Venezie</td>
<td>65.00</td>
</tr>
<tr>
<td>Caposaldo, Veneto</td>
<td>51.00</td>
</tr>
<tr>
<td>Gabbiano, Venezie</td>
<td>49.00</td>
</tr>
</tbody>
</table>

Pinot Gris

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Masi Masianco, Pinot Gris, Venezie</td>
<td>65.00</td>
</tr>
<tr>
<td>Caposaldo, Veneto</td>
<td>51.00</td>
</tr>
</tbody>
</table>

Chardonnay

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cakebread, Napa Valley</td>
<td>146.00</td>
</tr>
<tr>
<td>DeLoach, Russian River Valley</td>
<td>80.00</td>
</tr>
<tr>
<td>Sonoma Cutrer, Sonoma Coast</td>
<td>75.00</td>
</tr>
<tr>
<td>J. Lohr, Riverstone, Arroyo Seco, Monterey County</td>
<td>70.00</td>
</tr>
<tr>
<td>Clos du Bois, Sonoma County</td>
<td>64.00</td>
</tr>
<tr>
<td>Chateau Ste. Michelle, Columbia Valley</td>
<td>59.00</td>
</tr>
<tr>
<td>Canyon Road, California*</td>
<td>44.00</td>
</tr>
</tbody>
</table>

Sweet White

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hogue, Riesling, Washington</td>
<td>49.00</td>
</tr>
</tbody>
</table>

Interesting Reds

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rocca delle Macie, Chianti Classico, Tuscany</td>
<td>71.00</td>
</tr>
<tr>
<td>Anko, Malbec, Salta, Argentina</td>
<td>70.00</td>
</tr>
<tr>
<td>Ravenswood, Vintners Blend, Zinfandel, California</td>
<td>49.00</td>
</tr>
<tr>
<td>Doña Paula, Los Cardos, Malbec, Mendoza</td>
<td>49.00</td>
</tr>
</tbody>
</table>

Pinot Noir

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Louis Jadot, Nuits-Saint-Georges, Burgundy</td>
<td>215.00</td>
</tr>
<tr>
<td>Louis Latour, Marsannay, Burgundy</td>
<td>135.00</td>
</tr>
<tr>
<td>RouteStock, Sonoma County</td>
<td>85.00</td>
</tr>
<tr>
<td>Primarius, Oregon</td>
<td>70.00</td>
</tr>
<tr>
<td>Fleur, Carneros</td>
<td>64.00</td>
</tr>
<tr>
<td>Angeline, California</td>
<td>53.00</td>
</tr>
</tbody>
</table>

Merlot

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ferrari-Carano, Sonoma County</td>
<td>81.00</td>
</tr>
<tr>
<td>Cline, Sonoma County</td>
<td>54.00</td>
</tr>
<tr>
<td>Columbia Crest, Grand Estates, Columbia Valley</td>
<td>59.00</td>
</tr>
</tbody>
</table>

Cabernet Sauvignon

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Silver Oak, Alexander Valley</td>
<td>248.00</td>
</tr>
<tr>
<td>Stag’s Leap Wine Cellars, Artemis, Napa Valley</td>
<td>205.00</td>
</tr>
<tr>
<td>Jordan, Alexander Valley</td>
<td>178.00</td>
</tr>
<tr>
<td>Austin Hope, Paso Robles</td>
<td>80.00</td>
</tr>
<tr>
<td>Justin, Cabernet Sauvignon, Paso Robles</td>
<td>96.00</td>
</tr>
<tr>
<td>Sebastiani, Sonoma County</td>
<td>64.00</td>
</tr>
<tr>
<td>Hess Select, North Coast</td>
<td>62.00</td>
</tr>
<tr>
<td>Main Street, California</td>
<td>49.00</td>
</tr>
<tr>
<td>Canyon Road, California*</td>
<td>44.00</td>
</tr>
</tbody>
</table>

*Denotes House Wines.