

Snowbird Conference Center Banquet Menus



Beyond the Expected.
Snowbird Events.

January 2024

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.

In the menus that follow, the following notations are used:

Gluten-Free **GF** Dairy-Free **DF** Vegetarian **V** Vegan **VG**

*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 \$55 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 \$40 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. January 2024

Continental Breakfasts

Service is for 1½ hours; for an additional half hour of service add \$4 per person.
Minimum of 10 people required.

CB1 On the Go 19.00

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

CB2 Traditional Continental 21.00

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

CB3 Rise and Shine 25.00

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

CB4 Trail Blazer 25.00

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

CB5 High Baldy 27.00

- Selection of Chilled Juices
- Sliced Seasonal Fruit **GF DF V**
- Breakfast Breads and Croissants **V**
- 7-Grain Hot Cereal with Brown Sugar, Raisins,
Cranberries and Milk **V**
- House-Made Granola with Vanilla Yogurt **GF V**
- Freshly Brewed Regular and Decaffeinated Coffee,
Tea and Hot Chocolate

CB6 Hidden Peak 29.00

- Selection of Chilled Juices
- Sliced Seasonal Fruits **GF DF V**
- Bacon* and Vegetarian Quiches
- House-Made Granola with Vanilla Yogurt **GF V**
- Freshly Brewed Regular and Decaffeinated Coffee, Tea and
Hot Chocolate

Breakfast Buffets

Service is for 1½ hours. For an additional half hour of service add \$4 per person. 25-person minimum.
Served with Freshly Brewed Regular and Decaffeinated Coffee, Tea, and Hot Chocolate.

BB1 Peruvian Breakfast 32.00
Selection of Chilled Juices
Farm-Fresh Scrambled Eggs* ^{GF 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
Non-Dairy Milk Options available @ \$30/gal
Freshly Baked Croissants with Whipped Butter and Preserves ^V

BB2 Primrose Breakfast 34.00
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
Whipped Butter and Preserves ^V

BB3 Twin Peaks Breakfast 36.00
Selection of Chilled Juices
Sliced Seasonal Fruit ^{GF DF V}
Assorted Individual 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
Non-Dairy Milk Options available @ \$30/gal
Multi-Grain Pancakes with Maple-Flavored Syrup ^V
Freshly Baked Croissants with Whipped Butter and Preserves ^V

BB4 Cottonwood Breakfast Burrito Bar 34.00
Selection of Chilled Juices
Sliced Seasonal Fruit ^{GF DF V}
House-Made Granola with Vanilla Yogurt ^{GF 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 45.00
Selection of Chilled Juices
Smoked Salmon Plate*
Vegetarian Quiche*
Fresh Fruit Kebabs ^{GF DF V}
Applewood Smoked Bacon* ^{GF DF}
Maple-Baked Link Sausage* ^{GF DF}
Brioche French Toast ^V
Sweet Potato Pancakes ^V
Warm Maple-Flavored Syrup ^V
Country Red Potatoes with Peppers, Onions and Rosemary ^{GF DF V}
Vegetarian Eggs Benedict with Hollandaise Sauce* ^V
Yogurt Parfaits with House-Made Granola ^V
Assorted Breakfast Pastries and Desserts with Whipped Butter and Preserves ^V

Plated Breakfasts

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

BP1 Country Breakfast 32.00
Chilled Orange Juice
Fresh Fruit Cup ^{GF DF V}
Scrambled Eggs* ^V
Applewood Smoked Bacon* ^{GF DF}
Brioche French Toast with Glazed Apples and Cinnamon ^V

BP2 Vegetarian Breakfast 36.00
Chilled Orange Juice
Fresh Fruit Cup ^{GF DF V}
Vegetarian Quiche* ^V
Breakfast Potatoes ^{GF DF V}
Roasted Parmesan Tomato ^V

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* 8.00
 Flour Tortilla, Eggs, Cheese, Sausage, Bacon or Vegetarian
 (choose one meat type)

Hot Breakfast Sandwich* 8.00
 Egg, Cheese, Sausage, Bacon or Vegetarian on an English Muffin
 (choose one meat type)

Yogurt Bar **V** 12.00
 Vanilla Yogurt, House-Made Granola, Seasonal Fruit Toppings,
 Assorted Toppings

ST1 Omelette Station* **GF** 19.00
 20-person minimum.
 Chef-attended, Omelets prepared to order.
 Fresh Eggs, Ham, Cheese, Mushrooms, Scallions,
 Bell Peppers, Tomatoes, Salsa, Green Chiles, Bay Shrimp

ST2 Traditional Belgian Waffle Station **V** 15.00
 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

Grilled Hash-Brown Potatoes **GF DF V** 5.00
 Farm-Fresh Scrambled Eggs* **GF** 6.00
 Applewood Smoked Bacon* or Maple-Baked Link Sausage* **GF DF** . 6.00
 Assorted Cold Cereals, House-Made Granola **GF**, Hot Oatmeal . . 5.00
 (choose one)
 Multi-Grain Pancakes with Maple-Flavored Syrup 6.00
 Brioche French Toast with Maple-Flavored Syrup 7.00
 Quiche*, Bacon* or Vegetarian 11.00
 Yogurt Parfait **V** 11.00
 7-Grain Hot Cereal with Brown Sugar, Raisins,
 Cranberries, Milk **V** 7.00

Breaks

Service is for 45 minutes and must be ordered for the entire group. Prices are per person.
 Add \$4 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 18.00
 Whole Seasonal Fruit **GF DF V**
 Assorted Granola Bars **V**
 Smartpop® Popcorn **GF V**
 Assorted Soft Drinks and Bottled Water

BK2 Sweet Alpine Treat 22.00
 Fresh Fruit Skewers **V**
 Sweet Cream Cheese Dip **V**
 Chocolate and Caramel Dipping Station **V**
 Infused Mountain Water

BK3 Sweet Treat Candy Bar 21.00
 Served with Bags for Filling
 Cinnamon Bears **V**
 Salt Water Taffy **V**
 Red Licorice Bites **V**
 Jelly Beans **V**
 Infused Mountain Water

BK4 Good Afternoon 22.00
 Hummus and Pita Bread **DF V**
 Whole Seasonal Fruit **GF DF V**
 Crudité Display, Asaigo Ranch Dip **V**
 Infused Mountain Water

BK5 Good Morning 22.00
 Sliced Seasonal Fruit **GF DF V**
 Mini Filled Croissants **V**
 House-Made Granola with Vanilla Yogurt **V**
 (For Gluten-Free Granola add \$2 per person)
 Infused Mountain Water

BK6 Trail Mix Bar 24.00
 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 **DF V**
 Raisins **GF DF**

Roasted Peanuts **GF V**
 Pretzels **GF V**

Choice Group

Roasted Almonds **GF V**
 Mixed Roasted Nuts **GF V**
 Chocolate-Covered Raisins **GF V**
 Chocolate Pieces **GF V**
 White Chocolate Pieces **GF V**

Pumpkin Seeds **GF V**
 Sunflower Seeds **GF V**
 Dried Cranberries **GF V**
 Toasted Coconut **GF V**

BK7 Après-Ski 26.00
 Tortilla Chips **GF V**
 Warm Nacho Cheese **GF V**
 Salsa **GF V**
 Guacamole **GF V**
 Assorted Accompaniments
 Bavarian Stuffed Churro Bites **V**
 Assorted Soft Drinks
 Bottled Water

Create Your Own Break

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

Assorted Candy Bars ^V	42.00
Whole Seasonal Fruit ^{Gf Df V}	44.00
Granola Bars ^V	45.00
Assorted Individual Fruit Yogurts ^{Gf V}	45.00
Freshly Baked Cookies ^V	48.00
Assorted Bar Cookies ^V	48.00
Bavarian Stuffed Churros ^V	48.00
Traditional Brownies ^V	49.00
Chocolate Coconut Macaroons ^{Gf V}	49.00
Cinnamon Rolls ^V	49.00
Hot Pretzels with Mustard – Choice of Cinnamon Sugar, Parmesan or Salt ^V	49.00
House-Made Strawberry Fruit Squares ^V	49.00
Individual Trail Mix Packets ^V	51.00
Assorted Bagels ^V with Flavored Whipped Cream Cheeses, Whipped Butter, Preserves, Peanut Butter	54.00
Assorted Brownies ^V	54.00
Assorted Muffins ^V	54.00

Assorted Breakfast Pastries and Breads ^V with Whipped Butter and Preserves	55.00
English Scones ^V with Whipped Butter and Preserves	55.00
Clif Bars™ ^V	55.00
Kind Bars™ ^{Gf V}	55.00
Assorted Gourmet Cookies ^V	55.00
Assorted Cupcakes ^V	72.00
Sliced Seasonal Fruit Display ^{Gf Df V}	80.00
Assorted Gourmet Ice Cream Bars ^{Gf V}	80.00

Gluten-Free & Vegan Options

Gluten-Free Granola ^{Gf Df V}	46.00
Gluten-Free Brownies ^{Gf Df V}	54.00
Gluten-Free Cookies ^{Gf Df V}	54.00
Assorted Gluten-Free Breakfast Breads ^{Gf Df V} with Whipped Butter and Preserves	56.00
Gluten-Free Muffins with Whipped Butter ^{Gf Df V}	57.00
Vegan Power Cookies ^{Gf Df V}	65.00

Beverages

Priced Per Gallon

Minimum of one gallon of each.

Infused Mountain Water	30.00
Whole, 2%, Skim, Soy, Almond, Oat or Coconut Milk	30.00
Orange, Cranberry, Apple Juices	36.00
Lemonade with Fresh Lemons	50.00
Iced Tea with Fresh Lemons	50.00
Hot Apple Cider with Cinnamon Sticks	54.00
Strawberry Lemonade	53.00
Hot Chocolate with Freshly Whipped Cream and Chocolate Shavings	68.00
Freshly Brewed Regular and Decaffeinated Coffee and Tea (minimum one gallon of each. Non-dairy milk options available for \$30/gallon)	72.00

Priced Per Person

BV1 Coffee Beverage Service 22.00

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 (Non-dairy milk options available
for \$1/person)

BV2 Soda Beverage Service 22.00

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 24.00

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™

Priced Per Bottle/Can

Assorted Pepsi™ Cola Soft Drinks	5.00/ea.
Aquafina™ Bottled Water	5.00/ea.
Individual Flavored Iced Tea	6.00/ea.
Individual Fruit Juices	6.00/ea.
San Pellegrino™ Sparkling Fruit Beverages	6.00/ea.
Perrier Water™	6.00/ea.
Assorted Cold Coffee Drinks	7.00/ea.
Gatorade™	7.00/ea.
Red Bull Energy Drinks™	8.00/ea.
Voss Water™	10.00/ea.
Non-Alcoholic Sparkling Cider	25.00/ea.

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 \$4 per person. Minimum of 25 persons per station.

†Pricing includes chef attendant

ST4 Mocktail Bar† 15.00

Variety of Fruit Juices, Flavored Syrups, Seltzer Water,
Wedges of Lemon, Lime and Orange,
Sliced Strawberries, Raspberries, Blueberries,
Whipped Cream

ST5 Pommes Frites Station ^{GF} ^{DF} ^V 17.00

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)

ST6 Salsa Bar* 22.00

House-Made Corn Tortilla Chips with House-Made Salsa,
Mango Salsa, Pico de Gallo, House-Made Guacamole,
Three-Layer Bean & Cheese Dip

ST7 Smashed Potato Bar ^V 19.00

Smashed Potatoes
Toppings: Broccoli Cheese Sauce, Sour Cream, Salsa,
Whipped Butter, Chives, Steamed Broccoli Florets,
Diced Tomatoes, Caramelized Onions, Sliced Jalapeño

ST16 Movie Snacks 24.00

Popcorn, Red Vines, Milk Duds, Swedish Fish,
Sour Patch Kids, M&Ms, Junior Mints, Assorted Sodas

Buffet Luncheons

Service is for 1½ hours. 25-person minimum. For an additional half hour of service add \$4 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 40.00

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 Bourbon BBQ Ribs \$12/person
Add Garden Burgers for \$2.75/person **V**
Gluten-Free Buns available for \$25/dozen **GF V**

LB2 Superior Deli 39.00

Tossed Green Salad with Tomatoes, Cucumbers, Mushrooms, Bell Peppers, Garbanzo Beans, Shredded Carrots, House Italian 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**
Gluten-Free Buns available for \$25/dozen **GF V**

LB3 Wrap Assortment 42.00

Tossed Green 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
House-Made Coleslaw **V**
Fresh Herb Potato Salad **V**
Kettle Chips **GF DF V**

LB4 Pizza Party 42.00

Caesar Salad Tossed with, 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**

Add Meat or Vegetarian Lasagna \$9/person

LB5 Peruvian Salad Bar 44.00

Hearty Minestrone Soup **DF 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
House-Made Garlic Croutons
Balsamic House Vinaigrette and Ranch Dressing
Freshly Baked Rolls with Whipped Butter **V**

LB6 Taco Bar 46.00

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

LB7 Regulator 47.00

Tossed Green Salad, Tomatoes, Mushrooms, Garbanzo Beans, Bell Peppers, Shredded Carrots and Cucumbers with Italian Dressing **V**
Baked Ziti with Italian Sausage*
Cavatappi served with Traditional Marinara and Alfredo Sauces **V**
Chicken Piccata* **DF**
Duet of Squash with Herbs de Provence **V**
Freshly Baked Rolls with Whipped Butter **V**

LB8 Wasatch 58.00

Smoked Tomato Bisque **GF V**
Tossed Green Salad with Tomatoes, Cucumbers, Mushrooms, Bell Peppers, Garbanzo Beans, Shredded Carrots, House Vinaigrette **V**
Broiled Herb Chicken* **GF DF**
Mahi Mahi* on a Bed of Mango-Pineapple Salsa **GF DF**
Rice Pilaf **GF DF V**
Crispy Brussels Sprouts **GF V**
Freshly Baked Rolls with Whipped Butter **V**
Add Bourbon BBQ Ribs \$12/person

LB9 Chef's Artisan Salad Bar 62.00

Fire Roasted Corn Chowder with Fresh Basil **V**
Antipasto Platter*
Sliced Seasonal Fruit Platter **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 Asiago, House-Made Garlic Croutons, House Italian Vinaigrette
Southwestern Blackened Chicken Breast* with Fire-Roasted Pico de Gallo **GF DF**
Plum-Glazed Grilled Shrimp* **DF**
Artisan Rolls with Whipped Butter **V**

Buffet Luncheon Desserts

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

- Coconut Caramel Cake **V**
- Snowbird Signature Carrot Cake **V**
- Lemon Meringue Tart **V**
- Assorted Cupcakes **V**

- Chocolate and White Espresso Mousse,
Hazelnut Crunch **V**
- Assorted Brownies **V**
- Seasonal Fruit Crisp
with Chantilly Cream **V**

- Assorted House-Made Cookies **V**
- Vanilla Bean and Yogurt Panna Cotta
with Fresh Berry Compote **Gf**
- Mixed Berry Medley
with Chantilly Creme **Gf**

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 \$4 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 33.00

- 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 . 33.00

- Soup (choose 1 from page 15)
- Mixed Salad Greens with House Vinaigrette **V**
- Tuna*, Chicken* and Egg Salads* on Croissants

LBS3 Deli Board 36.00

- Tossed Green Salad, 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**
- Gluten-Free Buns available \$25/dozen **Gf**

LBS4 Pre-Made Assorted Wraps 37.00

- Tossed Green Salad, House Vinaigrette **V**
- Bacon, Lettuce, and Tomato
- Fire Roasted Vegetables and Rice **V**
- Teriyaki Chicken*
- Herbed Potato Salad **V**

LBS5 Little Italian 38.00

- Caesar Salad, Asiago, Pepperoncini, Garlic Croutons, Caesar Dressing*
- Chicken Parmesan*
- Cavatappi Pasta, Pesto Cream, Bolognese* Sauces
- Freshly Baked Rolls with Whipped Butter **V**

LBS6 Fajita Bar 40.00

- Mexican Tortilla Soup **Gf Df V**
- Flour Tortillas **V**
- Lime-Marinated Chicken*, Soy-Marinated Beef*
- Stewed Black Beans **V**
- Shredded Cheddar and Jack Cheeses, Cilantro, Onions, Tomatoes, Green Chiles, Salsa, Sour Cream **V**
- Mexican Rice **Gf Df V**

Gourmet Lunches To-Go

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

LTG1 **Gourmet Lunches To-Go** 34.00

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

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 Sandwich*

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

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. **GF V**

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)

Chocolate Chunk Cookie **V**

Gourmet Brownie **V**

Vegan Power Cookie **VG**

Berry Fruit Bar **V**

M & M Rice Krispy Treat **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.

LP1 Turkey Ciabatta Sandwich 34.00

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**

LP2 Taco Salad 36.00

Mexican Tortilla Soup **Gf Df V**
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 36.00

Soup du Jour
Mixed Greens, Smoked Turkey*, Avocado, Tomatoes,
Olives, Chopped Eggs*, Red Onions, Crumbled Bacon,
Blue Cheese Crumbles, Tomato-Basil Vinaigrette **Gf**
Freshly Baked Rolls **V**

LP4 Lemon Chicken 40.00

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**

LP5 Asian Chicken. 44.00

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**

LP6 Rib-Eye 52.00

Wedge Salad with Tomatoes, Blue Cheese, Croutons,
House Balsamic Dressing **V**
Petite Rib-Eye* (cooked medium rare to medium)
Tri-Colored Peruvian Potatoes, Butter, Sour Cream **Gf Df V**
Fire Grilled Asparagus **Gf Df V**
Freshly Baked Rolls **V**

Plated Luncheon Desserts

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

Bourbon Caramel, Roasted Apple, and
Candied Pecan Bread Pudding **V**
Raspberry Creme Brulee with Chocolate
Tuile and Fresh Raspberries **V**
Strawberry White Chocolate Mousse
Bombe with Coconut Shortbread
and Fresh Strawberries **V**

Chocolate Caramel Tart with Cinnamon
Creme Anglaise and whipped
Chantilly Creme **V**
New York Cheesecake, Fresh Berries,
Chantilly Crème **V**
Chef's Selection of Mignardise to Share
Including: Chocolate-Dipped Macaroons,
Mini Fruit Tartlets, Assorted Cookies **V**

Bourbon Pecan Tart, Caramel, Maple
Whipped Cream and Brown
Sugar Streusel **V**
Spiced Passion Fruit Salad
with Coconut Panna Cotta **Gf V**

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 \$6 per person. Minimum of 25 people required.

†Pricing includes chef attendant

DB1 Two Entrées 62.00

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

DB2 Three Entrées 65.00

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

DB3 Three Entrées Deluxe 70.00

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

Starters

- Choice of Soup from page 15 (GFDFV by request.)
- Tossed Green Salad, Accompaniments, House Vinaigrette V
- Marinated Artichoke Salad GFDFV
- Black Bean and Corn Salad GFDFV
- Marinated Tomato-Cucumber Salad GFDFV
- 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* GF
- Lentil-Tomato Salad GFDFV
- Tri-Colored Quinoa

Premium Salads (additional \$3 per person)

- 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

Accompaniments

- Mixed Vegetables GFV
- Green Beans Amandine GFV
- Brussels Sprouts with Applewood Smoked Bacon*
- Honey-Balsamic-Braised Baby Carrots GFDFV
- Crispy Brussels Sprouts GFDFV
- Fire-Grilled Vegetables DFV
- Fire-Roasted Asparagus GFDFV
- Broccoli-Cauliflower Au Gratin V
- Brown Hunters Rice with Mushrooms and Tomatoes GFDFV
- Rice Pilaf GFDFV
- Garlic-Smashed Potatoes GFV
- Au Gratin Potatoes V
- Herbed Red Skin Potatoes GFDFV
- Horseradish Mashed Potatoes GFV
- Wasabi-Mashed Potatoes GFV
- Tri-Colored Peruvian Potatoes GFDFV
- Whipped Yams GFV
- Baked Butternut Squash GFV
- Cavatappi Pasta with Vegetables and Shredded Asiago V
- Asiago Risotto with Leeks and Mushrooms GFV
- Primavera Cavatappi V
- Fire-Roasted Vegetables V

Entrées

- Sliced Turkey* with Gravy and Cranberry Relish
- Chicken à la Florentine*
- Cajun Chicken* Alfredo over Linguine
- Chicken Piccata* DF
- Marinated Chicken Breast with Rosemary and Garlic* GFDF
- 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* GF
- Braised Short Ribs* DF
- †Prime Rib* GF (add \$6 per person, includes carver)
- Mahi Mahi* on a Bed of Mango Salsa GFDF
- Herb Crusted Cod*
- Seared Salmon Fillet* with Dill Beurre Blanc GF
- Meat Lasagna*
- Eggplant Parmigiana V
- Vegetable Szechuan Stir-Fry with Tofu DFV
- Vegetable Lasagna V
- Gourmet Macaroni and Cheese V

Desserts

- New York Cheesecake with Fresh Berries
- Key Lime Tart with Chantilly Cream V
- Carrot Cake with Cream Cheese Frosting V
- Seasonal Fruit Crisp with Chantilly Cream V
- Chocolate Lover's Cake, Midnight Cake & Dark Chocolate Mousse, Chocolate Buttercream with Mirror Glaze V
- Banana Caramel Trifle & Vanilla Cake with Vanilla Pastry Crème V
- Bananas Foster Brioche Bread Pudding with Bourbon Anglaise
- Display of Petite Fours, including Tartlets, Cookies, Petite Trifles and Bars V
- Chocolate-Raspberry Tart
- Assortment of Cream Puffs & Eclairs
- Cupcake Tower of Decadent Mini-Cupcakes of Red Velvet, Chocolate, Vanilla Bean and Carrot Cake Flavors decorated with Vanilla Butter Cream, Chocolate Icing, Candy Sprinkles and Cream Cheese Frosting V
- Chocolate Marble Sour Cream Pound Cake V

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 \$6 per person. Minimum of 25 people required.

TB1 Southwest 51.00

- 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**
- Tres Leches **V**

TB2 Oktoberfest 55.00

- Tossed Greens Salad with Tomatoes, Cucumbers,
Mushrooms, Bell Peppers, Garbanzo Beans,
Shredded Carrots, Vinaigrette **V**
- Lemon-Caper Schnitzel* **DF**
- Bratwurst* on a Bed of Bavarian Sauerkraut* **DF**
- Paprika Chicken Thighs* on a bed of Fresh Herb Spaetzle
- Potato Pancakes with Sour Cream and Applesauce **V**
- Root Vegetable Medley **GF V**
- Freshly Baked Rolls with Whipped Butter **V**
- Apple Strudel and German Chocolate Cake **V**

TB3 Big Italian 57.00

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

TB4 St. Louis Style BBQ 62.00

- Bourbon BBQ Ribs* and Chicken*
- Tossed Green Salad with Tomatoes, Cucumbers, Mushrooms,
Bell Peppers, Garbanzo Beans,
Shredded Carrots, Vinaigrette **V**
- House-Made 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**
- Cornbread **V**
- Warm Seasonal Fruit Cobbler with Chantilly Cream **V**

Vegetarian Buffet Additions

- Falafel Kebab \$8 per person
- Vegetarian Lasagna \$10 per person
- Impossible Meatloaf \$12 per person
- Vegan Lasagna \$12 per person

TB5 Mediterranean 65.00

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

TB6 American Bistro 72.00

- Tossed 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 Au Jus* **GF** and Horseradish Sauce
- Orange-Marinaded Halibut* with Tomatillo Salsa **DF**
- Cheddar Cheese-Smashed Red Skin Potatoes **GF V**
- Green Beans Amandine **GF V**
- Freshly Baked Rolls with Whipped Butter **V**
- Coconut Fruit Tart **V**

TB7 All-American BBQ 72.00

- Petite Rib-Eye* (cooked medium rare to medium,
one per person)
- Barbecued Chicken*
- Tossed Green Salad with Tomatoes, Cucumbers, Mushrooms,
Bell Peppers, Garbanzo Beans,
Shredded Carrots, Vinaigrette **V**
- House-Made 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 with Whipped Butter **V**
- Fruit Cobbler with Chantilly Cream **V**

TB8 Sustainable Buffet 77.00

- 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**
- Artisan Rolls from our Local Bakery with Whipped Butter **V**
- Pastry Chef's Seasonal Specialty **V**

Continued on next page.

Dinner Buffets

Priced per person. Service is for 1½ hours. For an additional half hour of service add \$6 per person.
Includes Fresh Brewed Regular/Decaffeinated Coffee, Hot Tea, Iced Tea or Lemonade.

TB9 **The Peak Buffet** 170.00

TB10 **The Peak Buffet Plus** 200.00

Cold Buffet

- Hardwood Smoked Salmon*
Lemon, Capers, Red Onion, Crème Fraîche, Melba Toast
- Grilled & House-Pickled Vegetable Platter **Gf V**
Shaved Parmesan, Barrel-Aged Balsamic, Truffle Oil
- Air-Dried Alpine Meats & Artisan Cheese*
Dijon Mustard, Crackerbread
- Baby Arugula **V**
Grape Tomatoes, Pt. Reyes Blue, Red Wine Vinaigrette
- Petite Hearts of Romaine **V**
Garlic Croutons, Asiago, Lemon Caesar*

Hot Buffet

- Potato Gnocchi **V**
Tomato, Spinach, Parmesan
- Grilled Lobster Tail* **Gf**
Vegetable Bouillabaisse, Roasted Pepper Aioli
- Spit-Roasted Chicken* **Df Gf**
Summit Red Skin Potatoes
- Pan-Seared Lamb Porterhouse Chops* **Df Gf**
Braised Edamame, Tomato Relish
- Poached Diver Scallops*
Cilantro-Lime Butter, Couscous
- Steamed Broccolini and Whipped Potatoes **Gf V**
- Artisan Rolls **V**

Carving Station

- Roast Double R Prime Beef Tenderloin* **Gf**
Hoseradish Crème

Dessert

- Imported Swiss Chocolate Fondue **Gf V**,
Seasonal Berries **Gf V**, Fruit **V**, Pound Cake **V**, Cookies **V**
- Coconut Macaroons and Marshmallows **V**
- Petite Cookies **V**

Raw Bar

- Pacific Snow Crab Clusters* **Df Gf**
- Iced Gulf Shrimp* **Df Gf**
Cocktail Sauce
- Oysters on the Half Shell* **Df Gf**
Mignonette Sauce
- Rare Seared Ahi* **Df**
Wasabi, Soy, Won Ton Chips

Cold Buffet

- Hardwood Smoked Salmon*
Lemon, Capers, Red Onion, Crème Fraîche, Melba Toast
- Grilled & House-Pickled Vegetable Platter **Gf V**
Shaved Parmesan, Barrel-Aged Balsamic, Truffle Oil
- Air-Dried Alpine Meats & Artisan Cheese*
Dijon Mustard, Crackerbread
- Baby Arugula **V**
Grape Tomatoes, Pt. Reyes Blue, Red Wine Vinaigrette
- Petite Hearts of Romaine **V**
Garlic Croutons, Asiago, Lemon Caesar*

Hot Buffet

- Potato Gnocchi **V**
Tomato, Spinach, Parmesan
- Grilled Lobster Tail* **Gf**
Vegetable Bouillabaisse, Roasted Pepper Aioli
- Spit-Roasted Chicken* **Df Gf**
Summit Red Skin Potatoes
- Pan-Seared Lamb Porterhouse Chops* **Df Gf**
Braised Edamame, Tomato Relish
- Poached Diver Scallops*
Cilantro-Lime Butter, Couscous
- Steamed Broccolini and Whipped Potatoes **Gf V**
- Artisan Rolls **V**

Carving Station

- Roast Double R Prime Beef Tenderloin* **Gf**
Hoseradish Crème

Dessert

- Imported Swiss Chocolate Fondue **Gf V**,
Seasonal Berries **Gf V**, Fruit **V**, Pound Cake **V**, Cookies **V**
- Coconut Macaroons and Marshmallows **V**
- Petite Cookies **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 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 \$6 per person.

Soups

- Smoked Tomato Bisque, Roasted Fire-Grilled Tomatoes with a Vegetarian Broth, Heavy Cream **V**
- Hearty Minestrone, Vegetarian Tomato Broth with Mixed Vegetables **DfV**
- Potato-Leek, Puréed Russet Potatoes, Caramelized Leeks, Savory Cream Stock **V**
- Miso, Fermented Soy Bean Broth, Nori, Tofu, Green Onions **GfDfV**
- Lobster Bisque* (add \$5.50) Creamy Lobster Stock, Sautéed Lobster Meat, Green Chives
- Toscana Italian Sausage* with Potatoes in Creamy Italian Broth
- Chicken Tortilla, Grilled Chicken*, Roasted Corn, Green Chiles, Roasted Tomatoes, Paprika-Cumin Broth, Crispy Tortilla Strips* **Df**
- Classic Chicken Noodle, Tender Diced Chicken*, Carrots, Celery, Onion * **Df**

Salads

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

Premium Salads (additional \$3 per person)

- 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**

Desserts Choose one.

- Bartlett Pear & Almond Frangipane Tart with Caramelized Pear Confit **V**
- Hazelnut Marjolaine Layer Cake with Fudge Sauce **V**
- White Chocolate Pistachio Cheesecake with Rosewater Gelee & Fresh Raspberries **V**
- Lemon Tart, Blueberry Compote, Toasted Meringue **V**
- Tiramisu Mousse Bombe, Cocoa Nib Tuile, Espresso Cream **V**
- Dark Chocolate Cheesecake with Chocolate Mousse, Fresh Berries, Orange Tuile **V**
- Spiced Passion Fruit Salad with Coconut Panna Cotta **GfV**

Entrées

Choose up to two **Entrées**, plus a vegetarian option.
Minimum of 25 per entrée selection. Minimum does not apply to vegetarian entrées.

- | | |
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| <p>DP1 Wild Mushroom Ravioli V 49.00
Brown Butter Sauce, over Sautéed Spinach topped with Sun-Dried Tomato Pesto and Balsamic-Marinaded Vegetables, Roasted Pine Nuts and Fresh Sage Chiffonade</p> <p>DP2 Eggplant Mozzarella GfV 51.00
Eggplant, Balsamic-Marinaded Roasted Tomatoes with Fresh Pesto and Mozzarella, over Linguine</p> <p>DP3 Beyond Meatloaf GfV 66.00
Tomato Chipotle Glaze
Garlic Mashed Potatoes
Duet of Fire-Grilled Squash</p> <p>DP4 Chicken Parmesan* 55.00
Chicken Parmesan on a Bed of Linguini
Spaghetti Squash
Herbed Roma Tomatoes</p> <p>DP5 Roasted Pork Tenderloin* 56.00
Roasted Pork Tenderloin served with an Orange-Balsamic-Thyme Reduction
Au Gratin Potatoes
Green Beans Amandine</p> <p>DP6 Artichoke Chicken* 59.00
Broiled Breast of Chicken, with Artichokes, Tomatoes
Spinach and Ricotta Tortellini with Gorgonzola Cream Sauce
Buttered Carrots and Chives</p> <p>DP7 Asiago-Caper Salmon* 61.00
Broiled Atlantic Salmon with Asiago Caper Sauce
Fresh Herb Rice Pilaf, Broccolini</p> | <p>DP8 Olive Oil-Poached Salmon* Gf 62.00
Olive Oil Poached Wild Salmon with Garlic Spinach
Wild Mushroom-Chive Risotto Cake
Fire-Grilled Asparagus</p> <p>DP9 Salsa Fresca Organic Chicken* Gf 66.00
Organic Chicken Breast with Salsa Fresca
Herb-Roasted Tri-Colored Fingerling Potatoes
Organic Baby Vegetables</p> <p>DP10 Black Peppercorn New York Steak* 71.00
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</p> <p>DP11 Maytag Blue Filet Mignon* 74.00
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</p> <p>DP12 Aged Rib-Eye* 80.00
Grilled Aged Rib-Eye topped with Chimichurri (cooked medium rare to medium)
Garlic Mashed Potatoes
Fire-Grilled Asparagus</p> |
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Continued on next page.

DP13 Baked Halibut Parmesan* 82.00
Alaskan Halibut topped with Parmesan Breadcrumbs,
Lemon Butter, Fried Capers
Wild Rice Pilaf
Caramelized Baby Carrots

DP14 Filet Mignon & Salmon* 85.00
Grilled Filet Mignon with Chimichurri
(cooked medium rare to medium)
Grilled Salmon with Herb Butter
Tri-Colored Peruvian Potatoes
Balsamic-Glazed Baby Carrots

DP15 Filet Mignon & Rosemary Chicken* 80.00
Grilled Filet Mignon with Cabernet Demi-Glace
(cooked medium rare to medium)
Rosemary-Marinated Chicken Breast
Brussels Sprouts with Onion and Applewood Smoked Bacon

DP16 Filet Mignon and Sea Scallop*  90.00
Beef Tenderloin, Chimichurri Sauce
Jumbo Sea Scallop wrapped in Applewood Smoked Bacon
Roasted Fingerling Potatoes
Haricots Verts

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.

<p>RD1 Crudités  250.00 Broccoli, Cauliflower, Celery, Carrots, Radishes, Cucumbers, Artichokes, Green Peppers, Mushrooms, Cherry Tomatoes, Asiago-Ranch Dip</p>	<p>RD6 Charcuterie* 625.00 Assorted Cured Meats, Salami, Artisan Cheeses from Beehive Cheese Company with Gourmet Crackers and Dijon</p>
<p>RD2 Middle Eastern Platter  350.00 Lentil Salad, Cucumber and Tomato Salad with Red Onions and Feta, Couscous, Hummus, Baba Ghanoush served with Grilled Pita Bread Points</p>	<p>RD7 Sushi*   750.00 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</p>
<p>RD3 Sliced Fruit    325.00 Seasonal Fruits and Berries</p>	<p>RD8 Baked Brie  250.00 Baked Brie in Puff Pastry with Candied Nuts and Cinnamon, served with Assorted Crackers and Garnished with Fresh Fruit</p>
<p>RD4 Assorted Cheese  400.00 Imported and Domestic Cheeses served with Assorted Sliced Breads, Crackers</p>	
<p>RD5 Antipasto Platter* 500.00 Cured Olives, Marinated Artichoke Hearts, Grilled Vegetables, Salami, Prosciutto, Cheeses, Sliced Baguettes, Crackers</p>	

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 \$4 per person. †Pricing includes chef attendant.

- ST4 Mocktail Bar†** 15.00
 Variety of Fruit Juices, Flavored Syrups, Seltzer Water, Flavored Syrups, Wedges of Lemon, Lime, and Orange, Sliced Strawberries, Raspberries, Blueberries, Whipped Cream
- ST5 Pommes Frites Station** ^{GF DF V} 17.00
 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.
- ST6 Salsa Bar*** 22.00
 House-Made Corn Tortilla Chips with House-Made Salsa, Mango Salsa, Pico de Gallo, House-Made Guacamole, Three-Layer Bean & Cheese Dip
- ST7 Smashed Potato Bar** ^V 19.00
 Smashed Potatoes
 Toppings: Broccoli Cheese Sauce, Sour Cream, Salsa, Whipped Butter, Chives, Steamed Broccoli Florets, Diced Tomatoes, Sautéed Onions, Sliced Jalapeño
- ST8 Caesar Salad*** 15.00
 Romaine Lettuce, Garlic Croutons, Asiago Cheese, Pepperoncini, Caesar Dressing, Chef Attendant
- ST9 Taco Bar*** 25.00
 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
- ST10 Soup Bar** 24.00
 Choice of three. All come with Oyster Crackers, Artisan Rolls and Whipped 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
Potato-Leek ^V
 Puréed Russet Potatoes, Caramelized Leeks, Savory Cream Stock
Miso ^{GF DF V}
 Fermented Soy Bean Broth, Nori, Tofu, Green Onions
Lobster Bisque* (add \$5.50)
 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 Pasta** 27.00
 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.
- ST12 Sliders*** 26.00
 Choose two. Add a third for \$7.00 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 Rémoulade
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
- ST13 Gourmet Mac & Cheese*** 32.00
 House-Made Beehive Seahive and Gruyère Cheese Sauce
 Toppings: Lobster*, Sliced Filet*, Short Ribs*, Applewood Smoked Chopped Bacon*, Steamed Broccoli Florets, Diced Tomatoes, Caramelized Onions, Sliced Jalapeño

Carving Stations

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

CS1 Roast Turkey* ^{GF}	325.00
Whole Roast Turkey accompanied by Brown Gravy, House-Made Cranberry Relish	
CS2 Maple-Bourbon Glazed Ham* ^{GF DF}	370.00
Maple-Bourbon Glazed Ham, Fire-Grilled Pineapple	
CS3 Roasted Beef Tenderloin* ^{GF}	510.00
Snake River Double RR Ranch Roasted Beef Tenderloin with Green Peppercorn Demi-Glace	
CS4 Prime Rib*	525.00
Prime Rib of Beef with Horseradish Sauce and Au Jus	

Light Selections

One order serves 25 guests.

Herb-Parmesan or Cajun Salty Bar Snacks ^V	36.00
Assorted Flavored Gourmet Popcorn ^{GF V}	36.00
Choose Plain, Butter, Sea Salt, or Parmesan-Herb	
Kettle Chips with with Asiago-Ranch Dip ^V	35.00
House-Made Rosemary-Parmesan Kettle Chips with Asiago-Ranch Dip ^V	46.00
Cold Spinach Artichoke Dip with Sliced Baguettes ^V	55.00
Assorted Roasted Nuts ^{GF DF V}	60.00
House-Made Tortilla Chips, Salsa ^{GF DF V} and House-Made Guacamole	60.00
Hummus with Grilled Pita Bread ^{DF V}	78.00
Warm Artichoke Dip with Toasted Baguettes ^V	83.00
Warm Crab Dip with Toasted Baguettes*	90.00

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 \$4 per person. All stations require a 25 person minimum.

†Pricing includes chef attendant.

SWS1 Ice Cream Sandwich ^V	16.00
Vanilla and Chocolate Ice Creams with Assorted Sugar Cookies, Chocolate Chip Cookies	
SWS2 Flambé† ^V	20.00
Served with Vanilla Bean Ice Cream Choose Two: Bananas Foster, Cherries Jubilee, Whiskey Peach Melba, Crepes Suzette	
SWS3 S'mores	24.00
Chocolate Squares ^{GF V} , Marshmallows ^{GF} , Graham Crackers ^V , 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 Doughnut Display ^V	375.00
Assorted Beignets, Raised or Cake Doughnut Holes with assorted Toppings to include Caramel, Fudge, Sprinkles, Toasted Peanuts, Toasted Coconut and Chocolate Curls	
SWD2 Assorted Gourmet Cookie Tray ^V	300.00
Cookies to include Coconut Macaroon, Chocolate Chip, Chocolate Fudge, Amoretti, Lemon, Pecan Sandies, Raspberry Almond Thumbprints	
SWD3 Traditional French Pastry Display ^V	325.00
Filled Eclairs, Profiteroles, Macarons, Chocolate Pots de Crème, Crème Brûlée	
SWD4 House-Made Candies ^{GF V}	350.00
To include Chocolate Truffles, Peanut Brittle, English Toffee, Pecan Turtles, Fudge, Nut Brittle, Chocolate-Covered Caramels	
SWD5 Miniature Pastry Display ^V	350.00
Chocolate Eclairs, assorted Fruit Tarts, Caramel Pecan Bars, Lemon Meringue Tarts, Raspberry Linzer Tarts, Chocolate-Dipped Strawberries, Caramel Profiteroles	
SWD6 Cheese Cake Display ^V	350.00
Vanilla, Oreo, Chocolate and Lemon Cheesecakes, served with toppings to include: Hot Fudge, Caramel, Melba Sauce, Strawberry Compote, Whipped Cream, Chopped Peanuts, Crushed Oreos, Maraschino Cherries	

Pizza

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

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 † can be butler-passed for an additional \$40 per server, per hour.

Hot Selections

† Jalapeño Poppers V	4.75
† Black Bean Taquito V	4.75
† Italian Sausage-Stuffed Mushroom Caps*	4.75
† Pot Stickers* with Szechuan Dipping Sauce DF	4.75
† Fire-Grilled Pineapple Skewers GF DF V	5.00
† Chicken Satay* with Peanut Sauce DF	5.00
† Spanakopita V	5.75
Buffalo Chicken Wings* with Bleu Cheese Dip	5.75
Shrimp Taquitos* topped with Pico de Gallo DF	5.75
† Buffalo Cauliflower Pops DF V	6.00
† Duck Spring Roll* DF	6.00
† Petite Chicken Cordon Bleu*	6.00
† Spinach Asiago Stuffed Mushroom Caps V	6.00
† Vegetarian Spring Rolls with Sweet Chili Dipping Sauce V	6.00
† Coconut Shrimp* with Mango-Pineapple Chutney DF	6.25
† Mini Crab Cakes* with Dijon Sauce	6.25
† Beef Satay* with Szechuan Dipping Sauce DF	6.50
Blackened Petite Lamb Chops* GF DF	6.50
with Orange-Peppercorn Dipping Sauce	
† Mini Chicken Wellington*	6.50
† Applewood Smoked Bacon-Wrapped Jumbo Scallops* GF DF	6.50
† Applewood Smoked Bacon-Wrapped Shrimp*,	6.50
Serrano Peppers, Spicy Mayo, Wasabi Aioli GF DF	

Cold Selections

† Caramelized Onion-Goat Cheese Phyllo Cup V	4.75
Herbed Boursin-Stuffed Peppadews V	4.75
† Prosciutto-Wrapped Melon* DF	4.75
† Smoked Salmon Canapés* with Dill Cream	5.00
Vegetarian Sushi Rolls DF V	5.00
Fresh Fruit Kebabs GF DF V	5.75
† Deviled Eggs* Sprinkled with Crevette Shrimp* GF DF	5.75
† Prosciutto-Wrapped Asparagus*	6.00
† Roma Tomatoes, Fresh Mozzarella,	6.25
Balsamic Glaze, Bruschetta V	
† Blackened Rare Ahi Canapés* with Spicy Mayonnaise DF	6.25
Jumbo Shrimp Cocktail* GF DF	6.25
Spicy Tuna Tartar on Wonton* DF	6.25
Beef-Wrapped Asparagus* with Horseradish Sauce DF	6.25

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 52.00

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 fees required per location per bar.

Bartender	65.00/hour
2 hour minimum required.	
Each Additional Hour	40.00/hour
Per bartender, per bar.	
Cocktail Server	40.00/hour
Per server.	

Charge Bar

One bartender for every 100 guests is recommended.
Bartender and set up fees required per location per bar.

Charge Bar Setup Fee	225.00
Bartender	85.00/hour
2 hour minimum required.	
Each Additional Hour	40.00/hour
Per bartender, per bar.	
Cocktail Server	40.00/hour
Per server.	

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.

Domestic Beer	9.00
Local Microbrews	11.00
Imported & U.S. Microbrews	11.00
Non-alcoholic Beer	8.00
House Wine by-the-glass	10.00
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	5.75
Red Bull	8.00
Assorted Pepsi Soft Drinks	5.00
Individual Fruit Juices	6.00
Must be requested in advance.	
Bloody Mary Mix	70.00/gal.
Must be requested in advance.	

Mixed Drink Pricing

Service fee is charged where applicable.

Premium Liquors	11.00
Stolichnaya Vodka, Tanqueray Gin, Jose Cuervo Tradicional Tequila, Johnnie Walker Red Label Scotch, Crown Royal Canadian Whisky, Captain Morgan Spiced Rum, Jägermeister Liqueur, Maker's Mark Kentucky Bourbon	

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	13.00
Bombay Sapphire Gin	12.00
Patrón Silver Tequila	17.00
Johnnie Walker Black Label Scotch Whisky	15.00
Bulleit Bourbon	12.00
High West Double Rye	12.25
Kraken Black Spiced Rum	12.25

The Utah Bar

Ogden's Own, Five Wives Vodka	12.25
Dented Brick, Antelope Island Rum	12.25
Sugar House, Rye Whiskey	12.25
Outlaw, Bourbon Whiskey	12.25
High West, Bourbon	12.25
Beehive, Jack Rabbit Gin	12.25
Waterpocket, Temple of the Moon Gin	10.25

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.

Sparkling Wine & Champagne

Veuve Clicquot Ponsardin, France	183.00	Domaine Chandon, Blanc de Noirs, California	75.00
Roederer Estate Brut, Anderson Valley	86.00	Gruet Brut, NV, New Mexico	70.00

Sauvignon Blanc

Kim Crawford, New Zealand	59.00	Joel Gott, California	51.00
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Pinot Gris

Masi Masianco, Pinot Gris, Venezia	65.00	Gabbiano, Venezia	49.00
Caposaldo, Veneto	51.00		

Chardonnay

Cakebread, Napa Valley	146.00	J. Lohr, Riverstone, Arroyo Seco, Monterey County. . .	70.00
DeLoach, Russian River Valley	80.00	Clos du Bois, Sonoma County.	64.00
Sonoma Cutrer, Sonoma Coast.	75.00	Canyon Road, California*	44.00

Sweet White

Hogue, Riesling, Washington	49.00
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Interesting Reds

Rocca delle Macie, Chianti Classico, Tuscany	71.00	Ravenswood, Vintners Blend, Zinfandel, California . . .	49.00
Anko, Malbec, Salta, Argentina	70.00	Doña Paula, Los Cardos, Malbec, Mendoza.	49.00

Pinot Noir

Louis Jadot, Nuits-Saint-Georges, Burgundy	215.00	Primarius, Oregon	70.00
Louis Latour, Marsannay, Burgundy	135.00	Fleur, Carneros	64.00
RouteStock, Sonoma County	85.00	Angeline, California	53.00

Merlot

Ferrari-Carano, Sonoma County	81.00	Cline, Sonoma County.	54.00
Columbia Crest, Grand Estates, Columbia Valley . .	59.00		

Cabernet Sauvignon

Silver Oak, Alexander Valley	248.00	Austin Hope, Paso Robles.	80.00
Stag's Leap Wine Cellars, Artemis, Napa Valley . .	205.00	Hess Select, North Coast	62.00
Jordan, Alexander Valley	178.00	Canyon Road, California*	44.00
Justin, Cabernet Sauvignon, Paso Robles	96.00		

*Denotes House Wines.