



2011-2012 Catering Guide

Banquet Information & Policies

Outside Food and Beverage:

Park City Mountain Resort requires *all food and beverage* served on our premises be provided by Park City Mountain Resort. No outside catering is allowed.

Menu Selection:

Please be prepared with your menu selections 30 business days prior to your scheduled event. Special dietary needs can be accommodated, please discuss your specific needs with our catering manager prior to menu selection. Prices are subject to change prior to menu selection. Written price quotes are good for (60) sixty days from the selection date and/ or the printed date on our menus.

Minimums:

Menu prices are based upon groups of (25) twenty five or more guests. Groups of less than (25) twenty five will be charged an additional 20% on all food and beverages. There is a minimum food and beverage purchase requirement of \$800.00 for all catered events, exclusive of room rental fees.

Guarantees:

In arranging for all events, the exact guest count and start time of the event must be specified by 11:00 AM, (72) seventy-two hours in advance of your event date. Guarantees for Saturday, Sunday and Monday functions are due by 11:00 AM the preceding Wednesday. If a guarantee count and time are not given by the guest, the number and time on the contract will automatically become the guarantee. The Catering Department will prepare for a 5% overage allotment. Your group will be billed for the guarantee number or actual number of guests served, whichever is higher.

Buffets:

Buffets are set out for a 2 hour maximum time limit. If you wish to extend the time, we charge \$40 per hour, per buffet. At the conclusion of each buffet, all food and beverages become the property of Park City Mountain Resort and cannot be taken from the premises.

Function Room Charges:

Rental charges apply to all function rooms used. The rental charge will depend on the room selected for the event. Functions going past midnight will incur a labor fee of \$100 per half hour.

Service Charges and Tax:

All Food and Beverage items are subject to a twenty (20%) percent service charge and applicable sales tax of 8.45% or the current tax rate.

Deposits:

A non-refundable deposit is required to confirm and hold specific dates and function space. The Resort will determine the amount of your deposit based upon group volume and space needs. Your sales representative will inform you of the deposit necessary to guarantee a requested date.

Billing:

Credit arrangements must be established thirty (30) days prior to the event. Full payment of the estimated charges will be required fourteen (14) business days prior to the event. The remaining balance must be paid in full within (14) business days of the completion of the event.

Flowers and Decorations:

Floral arrangements or special decorations may be provided by the client for any PCMR function space. We will not permit the fixing of anything to the walls, ceilings or floors of any function room with nails, staples, tape or any substance without prior approval. *No confetti or glitter is permitted.*

Music and Entertainment:

The resort reserves the right to monitor and adjust sound levels. A sound curfew of 10:00pm may be imposed by the city under the residential ordinance.

Coat Check:

Coat check facilities are available for a \$250 set up fee in addition to one attendant for \$25.00 an hour with a three (3) hour minimum.

Outdoor Functions:

The Resort also offers your group the option of holding an outdoor function. Because of unpredictable weather, we reserve the right to make the final determination on the feasibility of an outdoor function. The following may be taken into consideration in making that determination:

Weather Reports

Time needed to reset the function indoors should weather demand.

Size and scope of the event

Once the Resort has made this determination, the decision is final. A 10:00pm curfew will be placed on outdoor functions.

Smoking Policy:

By Utah State Law, there is to be NO SMOKING allowed in any public area. This also pertains to all banquet and meeting room facilities open to the public or private functions. Please inform your guests.

Damages:

Damage and/or theft to any Resort property or equipment by a group or its individual members and guests will be paid for by the group or individual under contract.

Security and Liability:

Park City Mountain Resort will not assume responsibility for damage or loss of any merchandise or articles left in the lodge prior to, during or following an event. The client accepts responsibility for any and all damages incurred.

Hold Harmless Clause:

I(we) also agree to **UNCONDITIONALLY WAIVE** any right to sue Park City Mountain Resort, Greater Park City Company (GPCC), POWDR Corporation and any employees, agents, independent contractors, affiliates, promoters, organizers, volunteers, constructors and subsidiaries of these aforementioned entities and/or companies regardless of the activity involved. I further agree to **UNCONDITIONALLY RELEASE** and **HOLD HARMLESS** the above releasees from **ANY AND ALL LIABILITY**, claims or causes of action for **ANY AND ALL INJURIES** sustained while using the facilities at PCMR, including, but not limited to, injuries sustained as a result of the releasees **NEGLIGENCE** and regardless of whether the possibility of sustaining such injuries was contemplated, obvious, and/or known at or before the time of injury.

Alcoholic Beverage Services:

Park City Mountain Resort is a U.D.A.B.C. (Utah Department of Alcoholic Beverage Control) Licensee. We are required to adhere to all Utah State Liquor Laws. As hosts, PCMR is responsible to monitor the potential intoxication of our guests and will regulate bar service when necessary to insure the safety of those guests and all resort guests. We have the right to refuse any guest we deem potentially harmful.

À LA CARTE MENU

BEVERAGES

Freshly Brewed Park City Coffee Roaster Regular & Decaffeinated Coffee (per gallon, each)	\$32.00
Lemonade/Iced Tea (per gallon)	\$32.00
Numi Hot Tea (per gallon)	\$28.00
Hot Chocolate (per gallon)	\$32.00
Bottled Juice: Orange, Cranberry, Apple (each)	\$3.50
Bottled Water (each)	\$2.50
Bottled Soft Drinks: Coke, Diet Coke & Sprite (each)	\$2.50

BREAK SNACKS

Seasonal Whole Fruit (each)	\$2.00
Sliced Seasonal Fruit and Berries (per person)	\$4.00
Granola, Fresh Berries and Vanilla Yogurt (per person)	\$4.50
Assorted Energy Bars (each)	\$3.00
Nature Valley Granola Bars (each)	\$3.00
Assorted Fruit Yogurt (each)	\$3.00
Assorted Bagels with Cream Cheese (per dozen)	\$32.00
Fresh Breakfast Pastries (per dozen)	\$32.00
Almond & Coconut, Apple & Walnut Banana Breads (per dozen)	\$28.00
Warm Pecan Sticky Buns (per dozen)	\$32.00
Assorted Scones with Devonshire Cream and Apricot Preserves (per dozen)	\$32.00
Assorted Cookies (per dozen)	\$25.00
Fudge Brownies (per dozen)	\$25.00

BREAKFAST MENUS



CONTINENTAL BREAKFASTS

BASIC CONTINENTAL

Selection of Fresh Squeezed Juices
Sliced Market Fruits and Berries
Individual Assorted Berry Yogurts and Granola
Assorted Danish, Muffins & Croissants
Preserves, Honey and Creamery Butter
Park City Coffee Roaster Blend Coffees and Numi Herbal Teas
\$14.25 per person

DELUXE CONTINENTAL

Selection of Fresh Squeezed Juices
Sliced Market Fruits and Berries
Assorted Danish, Muffins & Croissants
Preserves, Honey and Creamery Butter
Fresh Baked Bagels and Assorted Cream Cheeses
Hot Irish Steel Cut Oatmeal with Cinnamon and Berries
Individual Cereals with Skim and Whole Milks
Individual Assorted Berry Yogurts
Park City Coffee Roaster Blend Coffees and Numi Herbal Teas
\$17.00 per person

BREAKFAST BUFFETS

Breakfast buffets include Park City Coffee Roaster Blend Coffees and Numi Herbal Teas

STANDARD

Selection of Fresh Squeezed Juices
Sliced Market Fruits and Berries
Assorted Danish, Muffins & Croissants
Preserves, Honey and Creamery Butter
Individual Assorted Berry Yogurts
Fluffy Scrambled Eggs with Local Promontory Cheddar Cheese
Crisp Apple Smoked Bacon
-OR-
Farmland Sausage
Roasted Breakfast Potatoes with Sautéed Peppers and Onions
\$18.50 per person

ALL-AMERICAN

Selection of Fresh Squeezed Juices
Sliced Market Fruits and Berries
Assorted Danish, Muffins & Croissants
Preserves, Honey and Creamery Butter
Individual Assorted Berry Yogurts
Individual Breakfast Cereals with Skim and Whole Milks
Fluffy Scrambled Eggs with Local Promontory Cheddar Cheese
Crisp Apple Smoked Bacon
-OR-
Farmland Sausage
House-Made Cinnamon Swirl French Toast with Warm Maple Syrup
Pan-Seared Hash Brown Potato Cakes
\$21.00 per person

PLATED BREAKFASTS

All breakfast entrees include:

*Park City Coffee Roaster Blend Coffees and Numi Herbal Teas
Selection of Fresh Squeezed Juices, Fresh Sliced Market Fruit, Assorted Breakfast Pastries*

SOUTHWEST BREAKFAST WRAP

Fluffy Scrambled Eggs, Chorizo, Sautéed Peppers and Onions, Local Habanero Cheddar Cheese
Roasted Red Potatoes with Fresh Salsa and Guacamole
\$16.00 per person

STUFFED FRENCH TOAST

Sliced Brioche Bread Filled with Apricot Cream Cheese Topped with Whipped Cream and Warm Maple Syrup
Apple-Smoked Bacon
\$17.00 per person

CLASSIC BREAKFAST

Fluffy Scrambled Eggs with Promontory Cheddar Cheese

Served with Roasted Red Potatoes

Choice of Apple-Smoked Bacon

-OR-

Farmland Sausage

\$18.50 per person

CHEF-ATTENDED BREAKFAST STATION ADDITIONS

A \$50.00 per chef, per hour attendant fee required for all stations. One chef required per 100 people. A minimum of 3 stations are required if not added onto an existing continental, buffet, or plated breakfast entrée.

OMELET STATION

Made to Order Omelets with a Variety of Fresh Ingredients and Local Cheeses

\$6.00 per person

BELGIAN WAFFLE STATION

Fresh Waffles with Selection of Fruit Toppings and Warm Maple Syrup

\$6.00 per person

HUEVOS RANCHEROS

Fried Eggs, Spicy Chorizo, Refried Beans, Cheese, Variety of Fresh Salsas, and Corn and Flour Tortillas

\$6.00 per Person

PCMR PANCAKES

Assortment of Chef-Inspired Flavored Pancakes and Syrups

Fruits and Berries and Whipped Cream

\$6.00 per person

YOGURT SMOOTHIES

Smoothies Made with Natural Yogurts & Ripe Fruits

Choose three (3):

Fresh Strawberry, Raspberry, Blueberry, Banana, Pineapple, Peach, or Mango

\$8.00 per person

BREAK MENUS

MID-MORNING BREAKS

BUILD YOUR OWN PARFAITS

Fresh Sliced Market Fruit and Berries
House-Blended Granola
Vanilla, Lemon and Mixed Berry Yogurts
Raspberry, Mango-Lime and Apple Chutney Sauces
Fresh Whipped Cream
Fresh Park City Coffee Roaster Coffees and Numi Herbal Teas
\$9.00 per person

HEALTHY REFRESHER

Fresh Sliced Market Fruit and Berries
Assorted Granola and Energy Bars
Individual Low-Fat Yogurts
Health Nut and Assorted Muffins
Fresh Squeezed Juices
Fresh Park City Coffee Roaster Coffees and Numi Herbal Teas
\$10.00 per person

MORNING GLORY

Fresh Sliced Market Fruit Display
Assorted Baked Danish, Muffins and Croissants
Warm English Scones and Buttermilk Biscuits
Whipped Apricot Honey Butter, Preserves, Honey, and Creamery Butter
Fresh Park City Coffee Roaster Coffees and Numi Herbal Teas
\$12.00 per person

AFTERNOON BREAKS



SWISS CHALET

Swiss Fondue with a Hint of Kirsch Liquor
Sourdough Baguette Bites, Cherry Tomatoes, and Sautéed Button Mushrooms
Hot Artichoke and Spinach Dip with Pita Bread Slices
Chocolate Brownies and Raspberry Bars
Hot Apple Cider, German Wassail, and Numi Herbal Teas
\$12.00 per person

BAVARIAN HAUS

Bite-Sized Grilled Bratwurst and Weisswurst Sausages with Pancetta Sauerkraut and Grain Mustards
Soft Warm Salted Pretzels
German-Style Beer Soup with Melted Swiss Cheese and Sourdough Bread
German Chocolate Brownies and Macaroon Stars
Assorted Soft Drinks and Bottled Water
\$14.00 per person

QUIT-N-TIME

Slow-Roasted Barbeque Pulled Pork with Slider Rolls
Hot Wings with Blue Cheese Dip
House-Made Bison Chili with Cheddar Cheese and Diced Onions
Assorted Cookies and Brownies
Assorted Soft Drinks and Bottled Water
\$14.00 per person

BAJA

Nacho Bar with Warm Cheese Sauce and Spiced Ground Beef
Soft Flour Tortillas and House-Made Tortilla Chips
Fresh Salsas, Guacamole, Sour Cream, Shredded Cheese, and Green Onions

Black Beans
House-Made Warm Churros with Cinnamon Sugar
Assorted Soft Drinks and Bottled Water
\$14.00 per person

SWEET RETREAT

Rich Chocolate Fondue with Strawberries, Cake Bites, Rice Crispy Treats, Marshmallows and Fresh Fruit
Double Chocolate Fudge Brownies
Chocolate Chip Cookies
Lemon and Key Lime Bars
Fresh Park City Coffee Roaster Coffees and Numi Herbal Teas
\$12.00 per person

LUNCH MENUS



LUNCH BUFFETS

*All lunch buffets come with choice of lemonade or iced tea
Enhance any of the lunch buffet menus with one of our signature soups for an additional \$3.00 per person*

CRESCENT DELI BUFFET

Mixed Green Salad with Carrots, Cherry Tomatoes, and Cucumbers with House Dressing
Penne Pasta Salad with Marinated Artichokes, Roasted Tomatoes, Kalamata Olives, and Roasted Red Peppers
with Herb Vinaigrette

-OR-

Roasted Red Potato Salad with Slivered Red Onions, Hard Boiled Eggs, Celery and Grain Mustard
Assorted Pre-Made Sandwiches:
Vine-Ripened Tomatoes, Fresh Mozzarella Cheese, Market Greens, and Basil Pesto Aioli on Ciabatta
Italian Muffaletta with Prosciutto, Salami, Baked Ham, Provolone and Swiss Cheeses, Vine-Ripened Tomatoes
and Red Leaf Lettuce with Herb Aioli

Herb-Seared Chicken Breast, Havarti Cheese, Vine-Ripened Tomato, Market Greens, and Sun-Dried Tomato
Pesto Aioli on Rustic Baguette
Assorted Petite Dessert Display
\$18.50 per person

FIESTA

Pork Verde Soup with Shredded Cabbage and Fried Tortilla Strips
Southwest Caesar Salad with Roasted Peppers, Corn, Queso Fresco and Chipotle Caesar Dressing
Chili-Marinated Flank Steak & Grilled Chicken with Caramelized Onions and Peppers
Black Beans
Mexican Rice
Warm Corn and Flour Tortillas
Caramel Flan with Fresh Cream
House-Made Warm Cinnamon Churros with Sweet Honey
\$20.00 per person

CLASSIC BARBEQUE

Mixed Greens Salad with Carrots, Cherry Tomatoes, and Cucumbers with House Dressing
Red-Jacket Potato Salad
Home-Style Coleslaw
Grilled Hamburgers, Hot Dogs, and Bratwurst
Served with Lettuce, Vine-Ripened Tomatoes, Sliced Onions, Sauerkraut, and Swiss and Cheddar Cheeses
Ketchup, Mayonnaise, and Deli Mustard
Fresh Baked Cookies & Brownies
\$18.50 per person

RIVIERA

Fresh Rolls and Creamery Butter
Caprese Salad with Fresh Sliced Tomatoes, Sliced Fresh Mozzarella Cheese, Slivered Red Onions, Aged Balsamic Vinegar and Basil Oil
Market Greens Salad with Baby Tomatoes, Cucumber, Toasted Pine Nuts and Roasted Garlic Ranch Dressing
Sautéed Breast of Chicken with Provolone, Roasted Red and Yellow Tomatoes, Garlic, Shallots and Fresh Basil in White Wine
Three-Cheese Ravioli with Roasted Yellow Tomato in Light Alfredo Sauce
Fresh Market Vegetables
Tiramisu Shooters
Mini Cannolis
\$23.00 per person

FAMILY BARBEQUE

Mixed Greens Salad with Carrots, Cherry Tomatoes, and Cucumbers with House Dressing
Pasta Salad with Artichoke Hearts, Kalamata Olives, Roasted Peppers in Basil Pesto
Baked Potato Salad with Bacon, Green Onions, and Sour Cream
Napa Cabbage Cole Slaw
Slow-Simmered Baked Beans
Marinated Barbeque Chicken Breast
Barbeque Baby Back Ribs
-OR-
Barbeque Beef Brisket
Cheddar Cornbread
Fresh Baked Cookies and Brownies

\$23.00 per person

SILVERLOAD

Tomato Basil Bisque with Herb Parmesan Crostini

-OR-

Fresh Fruit Salad

Baby Spring Greens with English Cucumbers, Grape Tomatoes, Local Feta Cheese and Balsamic Vinaigrette

Herb-Seared Salmon Filet with a Roasted Red Pepper Sauce

Grilled Chicken Breast with Creamy Leeks, Southern Utah Portobello Mushrooms, Roasted Tomatoes, Peppers and Garlic

Wild Rice Medley

Chef's Selection of Seasonal Vegetables

New York Style Cheesecake with Fresh Berries and Whipped Cream

Chocolate Raspberry Torte

\$25.00 per person

PLATED LUNCHES

Plated lunches come with choice of lemonade or iced tea and dessert

CHOICE OF ONE (1) SALAD

Baby Field Greens Salad, Tomatoes, Cucumbers, Endive, and Roasted Garlic Basil Vinaigrette
Hearts of Romaine, Herbed Croutons, Parmigiano-Reggiano Crisps, Tomato Concassé, and Caesar Dressing
Baby Spinach, Blue Cheese, Apple, Spicy Pecans and Red Wine Vinaigrette

SIRLOIN STEAK CHIMICHURRI

Thyme-roasted Fingerling Potatoes

Grilled Asparagus and Roasted Tomatoes

\$23.00 per person

HONEY MUSTARD SALMON

Shallot Buerre Blanc and Crispy Leeks

Haricots Verts and Slivered Yellow Peppers

Wild Rice Medley

\$23.00 per person

TUSCAN BREAST OF CHICKEN

Stuffed with Artichoke Hearts, Olives, Garlic and Basil

Pesto Cream and Fettuccini Pasta

Grilled Zucchini and Roasted Peppers

\$22.00 per person

THREE CHEESE RAVIOLI

Sun-Dried Tomato Alfredo Sauce

Southern Utah Grilled Portobello Mushrooms

\$20.00 per person

SEARED PORK LOIN

Roasted Garlic Red Potatoes in Port Demi-Glace

Spaghetti-Cut Seasonal Vegetables
\$23.00 per person

PLATED ENTRÉE SALADS

*Plated salad entrees do not include dessert
Enhance your salad with choice of dessert for an additional \$5.00 per person*

CHICKEN CAESAR

Herbed Grilled Chicken Breast, Hearts of Romaine, Parmesan Crisp
Served with House-made Caesar Dressing
\$16.00 per person

CITRUS SALMON

Grilled Salmon Filet, Organic Field Greens, Grape Tomatoes, Julienned Vegetable Medley
Served with Citrus Vinaigrette
\$16.00 per person

DUCK BREAST COBB

Mixed Greens, Seared Duck Breast, Pancetta, Maytag Bleu Cheese, Avocado, Tomato, Egg
Served with Sun-Dried Tomato Vinaigrette
\$16.00 per person

CLUB SUPREME

Chilled Petite Tenderloin of Beef with Grain Mustard Sauce, Sautéed Basil Oil Chicken Breast, Chilled Pepper
Relish Prawns, Grilled Squash and Roasted Tomatoes with
Served with Chive-Infused Extra Virgin Olive Oil Vinaigrette
\$24.00 per person

PLATED LUNCH DESSERTS

New York Style Cheesecake

Fresh Berries and Whipped Cream

Chocolate Ganache Cake

Dark Chocolate Sauce and Whipped Cream

Mango Mousse Cake

Mango Puree and Whipped Cream

Key Lime Tart

Tequila-Spiked Whipped Cream

Fresh Fruit Tart

Custard and Assorted Seasonal Fruits and Berries

Double-Chocolate Brownie Bite Panna Cotta

Chunks of Brownie in Rich Chocolate Custard with Whipped Cream and Chocolate Shavings

BOX LUNCHES

Box lunches for off-premise or patio use only. Box lunches may not be selected for indoor consumption at Legacy Lodge.

All Lunches Include:

Choice of One: Penne Pasta with Roasted Vegetables and Herb Vinaigrette, Roasted Red Potato, OR Potato Chips

Whole Fresh Fruit

Choice of One: Granola Bar, Cookie, OR Brownie

Bottled Water OR Soda

VEGETARIAN

Grilled Marinated Garden Vegetables and Fresh Mozzarella on Whole Wheat Bread

TURKEY BREAST

Smoked Turkey Breast, Smoked Bacon, Ranch, Avocado, Vine-Ripened Tomatoes, and Roasted Garlic Aioli on Ciabatta Bread

ROASTED BEEF

Sliced Roast Beef, Marinated Red Onions and Peppers, Whole Grain Mustard, and Provolone Cheese on Sourdough Roll

CHICKEN CHOPPED SALAD

Grilled Chicken on Baby Green Lettuce, Mango, Egg, Vine-Ripened Tomatoes, Avocado, Smoked Bacon, Pecans, Served with Creamy Herb Dressing

\$18.00 per person

DINNER MENUS



DINNER BUFFETS

All dinner buffets are served with Park City Coffee Roaster Blend Coffees and Numi Herbal Teas

HOUSE BARBEQUE

Mixed Green Salad with Carrots, Cherry Tomatoes and Cucumbers in House Dressing
Penne Pasta Salad with Artichoke Hearts, Kalamata Olives, Roasted Peppers in Basil Pesto
Grilled Vegetable Platter with Balsamic Reduction & Olive Oil Vinaigrette
Slow-Simmered Baked Beans
Painted Cole Slaw
House-Made Jalapeno Cornbread with Whipped Sweet Honey Butter
Grilled Sweet and Tangy Barbeque Chicken
Slow-Roasted Beef Brisket with House Barbeque Sauce and Served with Silver Dollar Rolls
Warm Apple & Cherry Crisps with Fresh Whipped Cream
\$28.50 per person

PAY DAY BARBEQUE

Fresh Market Greens with Cherry Tomatoes, English Cucumbers, Julienned Carrots and Seasoned Croutons
Served with Ranch, Balsamic Vinaigrette, and Blue Cheese Dressings
Red Potato Salad with Slivered Red Onions, Hardboiled Eggs and Celery in a Grain Mustard Aioli
Penne Pasta Salad including Artichoke Hearts, Kalamata olives, Roasted Vegetables and Basil Pesto
Painted Cole Slaw
Home-Made Jalapeno Cornbread with Whipped Sweet Honey Butter
Corn on the Cobb
Slow-Roasted Barbeque Brisket
-OR-

House-Rubbed Smoked Pork Ribs in Barbeque Chipotle Balsamic Vinaigrette
Grilled Sweet and Tangy Barbeque Chicken
Warm Apple and Cherry Crisps with Fresh Whipped Cream
\$32.00 per person

ASIAN WOK

Rock Shrimp and Green Papaya Salad with Thai Vinaigrette
Bok Choy, Green Onions, Broccoli, Peppers, and Tofu with Tamarind Dressing and Ginger-Soy Dressing
Dim Sum in Bamboo Basket
Pork Pot Stickers, Shrimp Shumai, BBQ Pork Buns, Crispy Vegetable Egg Rolls
Assorted Dipping Sauces
~ *Wok Stir Fry Station ~
Chicken and Cashew with Asian Greens, Tofu, and Oyster Sauce
-OR-
South East Asian Stir Fry Prawns in Black Pepper Sauce
AND
Teriyaki Beef Sirloin with Japanese Cucumber Relish
-OR-
Steamed Snapper with Ginger, Asian Exotic Mushrooms, Green Onions, Hot Sesame Oil,
Spicy Jus, Long Beans, Shiitake Mushrooms, Bok Choy
Vegetable Fried Rice
Chocolate-Dipped Fortune Cookies
Sticky Rice Pudding with Fresh Tropical Fruit
\$35.00 per person *(Chef-Attendant Required)

Enhance this menu:

California Rolls, Spicy Tuna Sushi Rolls and Vegetarian Rolls (4 pieces per person)
\$5.00 per person

LEGACY

Tomato Basil Bisque with Parmesan Crostini
Market Greens Salad with English Cucumbers, Grape Tomatoes, Carrots and Seasoned Croutons
Ranch, Balsamic Vinaigrette and Blue Cheese Dressings
Herb-Rubbed Bone-in Chicken with a Rosemary, Shallot and White Wine Sauce
Seared Halibut Fillet with a Roasted Red Pepper and Honey Sauce
Fresh Seasonal Medley of Vegetables
Thyme Roasted Potatoes
New York Style Cheesecake with Fresh Berries and Cream
Double Chocolate Brownie Bite Panna Cotta Martinis
\$35.00 per person

MEDITERRANEAN

Greek Salad of Romaine Lettuce, Cucumber, Kalamata Olive, Cherry Tomato and Feta Cheese in Greek-Style
Vinaigrette
Tabouli Couscous Salad with Roasted Vegetables, Fresh Lemon and Italian Parsley in Extra Virgin Olive Oil
Sun-Dried Tomato Hummus with Baked Pita Chips
Oven-Baked Chicken Breast with a Moroccan Lemon Sauce
Grilled Atlantic Salmon with Fennel, Caper Berries, Roasted Tomatoes and Garlic in a White Wine Sauce
Toasted Herb Orzo
Seasonal Vegetable Medley
Baklava
Almond Pear Tarts
\$35.00 per person

SOUTH OF THE BORDER

Spring Mixed Greens with Matchstick Jicama, Grapefruit, and Queso Fresco in a
Citrus Vinaigrette

Napolita Ensalada Marinated in Cilantro-Lime Vinaigrette

Black Bean and Roasted Portobello Mushroom Quesadillas

Chili-Marinated Flank Steak Topped with Caramelized Onions & Peppers

Achiote-Rubbed Chicken Breast with Avocado Crème Fraiche

Black Beans

Mexican Rice

Warm Corn and Flour tortillas

Tres Leches Cake

Key Lime Tart

\$32.00 per person

TASTE OF ITALY

Antipasto Platter of Grilled Vegetables, Fresh Mozzarella, Wild Mushrooms, Assorted Cured Meats, Roasted
Peppers and Olive Medley

Market Mixed Greens with Roasted Pine Nuts, Cherry Tomatoes, Matchstick Peppers, Cucumber and
Shredded Parmesan Cheese

Balsamic Vinaigrette, Ranch, and Raspberry Vinaigrette Dressings

Herb-Seared Breast of Chicken with Roasted Tomato Sauce

Oven-Baked Alaskan Halibut with a Pear Tomato, Garlic, Shallot and Fresh Basil White Wine Sauce

-OR-

Italian Herb-Marinated Grilled Sirloin Steak

Seasonal Vegetables with Italian Seasoning

Southern Utah Creamy Mushroom Risotto with Fontina Cheese

Tiramisu

Mini Cannolis

\$35.00 per person

PLATED DINNERS

All plated entrees include choice of salad, fresh-baked stoneground rolls with creamery butter, and choice of dessert. All entrees are served with Park City Coffee Roaster Blend Coffees and Numi Herbal Teas.

CHOICE OF ONE (1) SALAD

Baby Field Greens, Tomato, Cucumber, and Endive with Roasted Garlic Basil Vinaigrette

Hearts of Romaine, Herbed Croutons, and Parmigiano-Reggiano Crisp, Tomato Concassé, and Caesar Dressing

Baby Spinach, Blue Cheese, Apple, and Spicy Pecans with Red Wine Vinaigrette

Iceberg Wedge, Parma Ham, Crispy Shallots and Snipped Chives with Roquefort Dressing

HERB-SEARED CHICKEN BREAST

Roasted Tomato Sauce and Fontina Cheese

Garlic Mashed Potatoes

Summer Squash Sticks

\$30.00 per person

KOBE BEEF SHORT RIBS

Slow Braised in Veal Demi-Glace
English Pea and Chive Risotto
Asparagus and Baby Carrots
\$34.00 per person

GRILLED ATLANTIC SALMON

Roasted Yellow Tomato Puree
Crispy Israeli Couscous Cake
Sautéed Baby Arugula
\$33.00 per person

ROAST BEEF TENDERLOIN

Merlot Demi-Glace
Red Jacket Mashed Potatoes
Haricots Verts
\$37.00 per person

SKEWERED JUMBO PRAWNS

Three Pepper Relish
Herbed Quinoa
Spaghetti-Cut Vegetable Medley
\$38.00 per person

SLOW ROASTED RACK OF LAMB

Whole-Grain Mustard Sauce
Leek Creamed Potatoes
Braised Baby Vegetables
\$45.00 per person

GRILLED BEEF TENDERLOIN AND PRAWN SCAMPI

Marinated in Cabernet Thyme Sauce
Creamy Wild Mushroom Risotto
\$46.00 per person

PAN-SEARED CHICKEN PICCATA AND CRISPY DUNGENESS CRAB CAKE

Truffle Fettuccine and Parmigiano-Reggiano Cheese
Roasted Baby Vegetables
\$45.00 per person

GRILLED CHICKEN AND SEARED ATLANTIC SALMON

Roasted Tomato Puree
Garlic Mashed Potatoes
Asparagus and Baby Carrots
\$45.00 per person

PLATED DINNER DESSERTS

N.Y. Cheesecake Tower

Raspberry Sauce, Fresh Berries, and Whipped Cream

Traditional Crème Brulee

Fresh Berries and Burnt Sugar

Fresh Berry Tart

Creamy Custard and Whipped Cream

Tiramisu Martini

*Mascarpone Custard, Lady Fingers, and Kahlua
Whipped Cream*

Apple Tart Tartin

Cinnamon Ice Cream and Berries

Baked Lemon Torte

Almond Whipped Cream and Fresh Berries

Chocolate Sponge Cake

Layers of Chocolate Sponge Cake and Chocolate Mousse

Chocolate Raspberry Torte

*Layers of Chocolate Sponge and Ganache with
Raspberry Preserves and Fresh Whipped Cream*

Double-Chocolate Brownie Panna Cotta

*Brownie Bites in Rich Chocolate Custard with
Chocolate Shavings and Fresh Whipped Cream*

CHEF-ATTENDED STATIONS

All Stations are Chef-Attended and Served for a 2 Hour Maximum

Minimum of (3) Chef-Attended Stations with 2 "Around the World" Station Minimum Required

(1) Chef Per 100 Guests, Per Station/ \$50.00 Chef-Attendant Fee, Per Chef, Per Hour

AROUND THE WORLD

Little Italy

Two Chef-Attended Pasta Stations to Include:

*Creamy Vegetable Alfredo with Peas, Asparagus, Roasted Yellow Peppers, Olives and Garlic
Marinara Pasta with Prosciutto, Italian Sausage, Peas, Asparagus, Roasted Yellow Peppers and Olives
Accompanied with Shredded Parmesan, Mozzarella Cheeses and Fresh Herbs*

Traditional Caesar Salad with Herb Croutons and Parmesan Cheese

Fresh Garlic Bread

\$14.00 per person

The Orient Express

*Flash-Fried Chicken Stir Fry with Southern Utah Shiitake Mushrooms, Carrots, Snap Peas, Water Chestnuts and Fresh
Ginger in a Red Curry Coconut Sauce*

-OR-

*Soy Marinated Sirloin Steak Strips with Red Peppers, Slivered Onions, Asparagus, and Southern Utah Shiitake
Mushrooms, Broccoli and Fresh Ginger in a Teriyaki Style Sauce
Accompanied with Dragon Fried Rice, Fresh Ginger, and Scallions*

Fortune Cookies

\$12.00 per person

Acapulco

Chile-Rubbed Pulled Flank Steak Quesadillas with Roasted Peppers, Tomatoes, Local Beehive Habanero Cheddar Cheese and Guacamole

-OR-

Chicken Tinga with Fresh Sopa Cakes with a Radish Slaw and Avocado Crème Fraiche
Tri-Color Chips with Fresh Salsas and Sour Cream

\$12.00 per person

Comfort Cookin'

Slow Roasted Short Ribs in a Merlot Demi-Glace on a Bed of Red Jacket Mashed Potatoes
Blue Cheese Slaw

\$12.00 per person

Indian Tandoor

Saffron Marinated Indian Tandoori Whole Salmon with Cucumber Mint Raita
Herbed Lavosh Crisps

\$10.00 per person

YUKON GOLD MASHED POTATO MARTINI STATIONS

Old Standard

Apple-Wood Smoked Bacon, Tillamook Cheddar Cheese, Sour Cream and Chives

Southern Flair

Buttermilk Creamed Potato, Fried Chicken and Black Pepper Country Gravy

Meat and Potatoes

Braised Beef Short Ribs with Horseradish Creamed Potato, Red Wine Sauce and Crispy Onions

Lobster Lovers

Maine Lobster and Sherry Mushroom Cream, Tarragon and Belgium Endive

Wild Mushroom

Portobello, Chanterelle, Crimini and Shiitake Mushrooms with Garlic, Thyme and Pearl Onions in a Merlot Red Wine Sauce

\$10.00 per person

CHEF-ATTENDED CARVING STATIONS

SLOW-ROASTED PRIME RIB

Truffle Au Jus
Grain Mustard, Creamy Horseradish, and
Mayonnaise
Silver Dollar Rolls
(Serves 40 Guests)

\$300.00

ROASTED TURKEY BREAST

Natural Pan Juices
Grain Mustard, Herbed Mayonnaise, and
Cranberry Chutney
Silver Dollar Rolls
(Serves 40 Guests)

\$200.00

BONE-IN ROASTED PIT HAM
Grain Mustard, Herbed Mayonnaise, and
Pineapple and Mango Chutney
Silver Dollar Rolls
(Serves 40 Guests)
\$250.00

BARBEQUE BEEF BRISKET
Dipping Vinaigrette
Homemade Cheesy Corn Bread
Silver Dollar Rolls
(Serves 30 Guests)
\$225.00

RECEPTION MENUS



RECEPTION DISPLAYS

All reception displays serve approximately 50 people

SEASONAL FRESH FRUIT DISPLAY

Freshly Sliced Seasonal Fruits and Berries
Served with Honey-Drizzled Vanilla Yogurt
\$150.00

LOCAL AND INTERNATIONAL CHEESES

Array of Fine Cheeses with Dried Fruits and Berries
Herbed Lavosh and Artisan Breads
\$195.00

ANTIPASTI PLATTER

Prosciutto, Salami and Cured Meats, Roasted Eggplant, Roasted Tomatoes, Fresh Mozzarella Cheese, and Marinated Portobello Mushrooms

\$190.00

HUMMUS SAMPLER

Lemon and Parsley and Sun-Dried Tomato Hummus Platters
Served with Baked Pita Chips

\$150.00

FRESH CRUDITE

Seasonal Variety of Market Vegetables
Served with an Artichoke and Parmesan Dip and Ranch Dipping Sauces

\$130.00

BAKED BRIE

Brie Cheese Filled with Raspberry or Fig Compotes Wrapped in Puff Pastry
Served with Toasted Crostini

\$140.00

NORWEIGIAN SMOKED SALMON

Cream Cheese, Capers, Red Onion and Herbed Lavosh

\$190.00

CHIPS AND SALSA

Served with House-Made Chips, Assorted Fresh Salsas, and House-Made Guacamole

\$140.00

RECEPTION HORS D'OEUVRES

All hors d'oeuvres require a minimum of 25 pieces per selection

COLD HORS D'OEUVRES

Italian White Truffle and Goat Cheese Mousse on Parmigiano-Reggiano Cracker

Vegetarian Summer Roll with Thai Basil and Mint Dipping Sauce

Spicy Ahi Tuna with Roasted Maui Pineapple on Crispy Wonton

Feta Cheese, Pear Tomato, Niçoise Olive and Mint Skewer

House Cured Gravlox with Caper-Berry Tarragon Aioli

Modern Dungeness Crab Louis with Creamy Lemon Tomato Sauce in Martini Glass

Parma Ham and Roasted Garlic Fig Jam on Walnut Bread

Lobster Salad with Mango and Papaya on Toasted Brioche

\$3.50 per piece

HOT HORS D'OEUVRES

Lobster and Shrimp Empanada with Yellow Tomato Cilantro Salsa

Spanakopita with Spinach and Feta Cheese in Phyllo Pastry

Risotto and Fontina Cheese Drops

Pacific Salmon Satay in Lemongrass Chili Glaze

Petite Jumbo Lump Maryland Crab Cake in Hickory Smoked Red Onion Rémoulade

Coconut-Breaded Mini Chicken Tenderloin with Roasted Maui Pineapple Relish

Mediterranean Chicken, Fig, Olive & Tomato Kabob

Curry Coconut Chicken Satay

Lacquered Peking Duck with Scallions with Homemade Plum Jam in a Chinese Pancake

Duck Confit, Spicy Plum Sauce and Mango on Crispy Wontons

Warm Mission Fig, Prosciutto and Gorgonzola Cheese

Roasted Beef Tenderloin, Gorgonzola Crostini and Red Wine Glaze

Petite Beef Wellington in Wild Mushroom Truffle Glace

Crispy Smoked Salmon Cakes with Lemon Dill Crème Fraîche

Roasted Loin of Lamb with Herb Crust and Red Onion Confit

Panko-Crusted Prawns on a Sugar Cane Stick with Wild Flower Honey Mustard Sauce

Shrimp Satay with Sweet and Sour Sauce

Foie Gras Torchon with Vanilla-Fig Jam on Walnut Bread

Beef Tenderloin Chimichurri

\$4.00 per piece

PASSED SHOOTERS (HOT)

Coconut and Red Pepper Lobster Bisque with Crispy Rock Shrimp

Tortilla Soup with Roasted Corn and Cilantro Crème

Roasted Butternut Squash Bisque with Cinnamon Foam

\$5.00 each

DESSERT STATIONS

CHOCOLATE FOUNTAIN

(Minimum of 50 Guests Required)

Warm Callebaut Chocolate

Served with a variety of dipping items

\$10 per person

\$100.00 Chef Attendant Required

DESSERT CREPES

Crepe Fillings to Include Whipped Cream, Nutella and Seasonal Fruits
Toppings to include Chocolate, Vanilla, Orange, Caramel and Wild Berry Sauces

\$12.00 per person

\$100.00 Chef Attendant Required

DECADENT DESSERTS

Black Forest Chocolate Cake
Ultimate Carrot Cake
Assorted Cheesecakes
Amaretto Mousse Cake
Chocolate Rum Torte
Seasonal Fruit Tart

\$10.00 per person

STRAWBERRY SHORTCAKE

Flaky Biscuits Topped with Marinated Strawberries,
Whipped Cream and Vanilla Ice Cream

\$10.00 per person

\$100.00 Chef Attendant Required

ICE CREAM SHOPPE

Farr's Brand Ice Cream
Tahitian Vanilla Bean, Double Chocolate And
Strawberry Ice Cream Flavors
Rainbow Sprinkles, M&M's, Chopped Nuts,
Toasted Coconut, White and Dark Chocolate Shavings, Maraschino Cherries,
Hot Fudge, Caramel and Fruit Toppings

\$13.00 per person

\$100.00 Chef Attendant Required

BAR MENU



Park City Mountain Resort is an Alcoholic Beverage Licensee with the State of Utah. In accordance with Utah Liquor Regulations no outside alcoholic beverages are permitted. We will monitor the potential intoxication of our guests and regulate bar service as necessary to insure the safety of all guests.

Initial Bar Fees

Bar Set-Up - \$60.00

Bartender (2 Hour Minimum) - \$25 p/hour

Bar Minimum – If you reach \$500 in bar sales before tax and service charge, all bar set up fees and bartender fees will be waived.

* Bars are based on a 5 hour time allotment.

Cash Bar

Bar expenses are paid by the host and drinks are paid by the individual guest.

Hosted Bar

Bar expenses and beverages are paid by the host.

Call Bar

Vodka- Smirnoff, Bourbon- Jack Daniels, Scotch - Johnny Walker Red, Rum -Bacardi Silver,
Tequila- Cuervo Gold, Gin- Beefeater, Whiskey- Jim Beam

\$6.00 per drink

Premium Bar

Vodka- Grey Goose, Bourbon-Makers Mark, Whiskey -Crown Royal, Scotch- Chivas Regal,
Rum- Captain Morgan, Tequila- Cuervo 1800, Gin- Tanqueray

\$7.00 per drink

Cordials

Bailey's Irish Cream, Grand Marnier, Kahlua, Amaretto Di Saronò,
Hennessy VS, Peppermint Schnapps
\$7.50 per drink

House Wine

Woodbridge Chardonnay
Woodbridge Cabernet Sauvignon
\$5.00 per glass/ \$24.00 per bottle

House Sparkling Wine

\$30.00 per bottle

Premium Wine

\$7.00 per glass/ \$34.00 per bottle

Domestic Beers

\$4.00 per bottle

Microbrew or Imported Beers

\$5.00 per bottle

**All brands are subject to change.*