



2010 Banquet Menus

Breakfast - 2

Lunch - 3

BBQ -5

Dinner -7

Themes- 9

Reception -11

Desserts – 14

Bar-15

Ala Carte Menu

Beverages

Freshly Brewed Regular & Decaffeinated Coffee (per gallon, each)	32.00
Hot Tea (per gallon).....	28.00
Hot Chocolate (per gallon).....	32.00
Bottled Juice: Orange, Cranberry (each)	3.50
Bottled Water (each)	2.50
Bottled Soft Drinks: Coke, Diet Coke & Sprite (each)	2.50

Additions

Seasonal Whole Fruit (each)	2.00
Fruit Kabobs with Vanilla Yogurt Dip (per dozen)	32.00
Assorted Fruit Yogurt (each).....	3.00
Assorted Bagels with Cream Cheese (per dozen).....	32.00
Fresh Croissants (per dozen).....	25.00
Assorted Danish (per dozen)	28.00
Assorted Muffins (per dozen)	28.00
Assorted Cookies (per dozen)	25.00
Fudge Brownies (per dozen)	25.00

Breakfast Menus

All Breakfast Menus Include Park City Coffee Roasters Regular &
Decaffeinated Coffee and a Selection of Hot Teas

Traditional Continental

A Selection of Juices
Assorted Breakfast Pastries, Muffins &
Croissants
Vanilla & Berry Yogurt
Granola
Sliced Fresh Fruit
\$14.25

The All American

A Selection of Juices
Fresh Scrambled Eggs
Choice of Bacon, Ham or Sausage
Breakfast Potatoes
Assorted Breakfast Pastries, Muffins &
Croissants
Sliced Fresh Fruit
\$16.95

Additions:

Assorted Boxed Cereals and Fresh Granola
Skim & Whole Milk
\$4.00pp

Thick Cinnamon French toast
Served with Maple Syrup & Powdered Sugar
\$5.50 pp

Fresh Fruit Crepes with Assorted Fruit Fillings
\$5.50 pp

Omelet Station
With Ham, Peppers, Mushrooms, Diced Tomatoes, Onion,
Cheddar & Swiss Cheese
\$7.00pp

\$50.00 Charge per Chef

Lunch Buffets

The PayDay Deli

Tossed Green Salad with Carrots, Tomatoes, Cucumber & Our House Dressing

Roasted Red Potato Salad

Chef's Pasta Salad with Red Onions, Roasted Red Peppers,

Artichokes, Feta Cheese & Fresh Herbs

Sliced Fresh Roasted Beef, Smoked Turkey & Baked Ham

Assorted Breads & Rolls

Assorted Condiments to include Mustard, Mayonnaise & Chipotle Aioli

Lettuce, Tomato, Onion, Pickles Swiss & Cheddar Cheese

Fresh Fruit Salad

Carrot Cake with Cream Cheese Frosting

Fresh Lemonade or Iced Tea

\$16.95pp

The Ultimate Chili Bar

Tossed Caesar Salad with Fresh Parmesan Cheese & Croutons

Homemade Buffalo Chili

Vegetarian Chili

Baked Potatoes

Sour Cream, Shredded Cheese, Bacon Bits, Onions & Oyster Crackers

Fresh Baked Corn Bread with Honey Butter

Assorted Cookies & Brownies

Fresh Lemonade or Iced Tea

\$16.95pp

Add All Beef Hot Dogs

\$2.00 pp

Pizza Buffet

Tossed Caesar Salad with Fresh Parmesan Cheese & Croutons

Fresh Bread Sticks

Four Cheese, Pepperoni, Barbeque Chicken & Vegetarian Pizzas

Assorted Cookies & Brownies

Lemonade or Iced Tea

\$16.95pp

The Mexican Buffet

Roasted Corn Salad with Bleak Beans, Roasted Red Peppers & Diced Avocado

Tossed in a Tropical Mango Vinaigrette

Cucumber & Tomato Salad

Chicken & Beef Fajitas Sautéed with Peppers & Onions

OR

Shredded Beef & Shredded Pork Tacos

Fresh Salsa, Shredded Cheese, Guacamole, Chipotle Aioli & Sour Cream

Warm Flour Tortillas

Cheese Quesadillas

Refried Beans

Traditional Mexican Rice

Fresh Lemonade or Iced Tea

\$17.95pp

The Italian Buffet

Fresh Bread Sticks

Tossed Caesar Salad with Fresh Parmesan Cheese & Croutons

Roasted Italian Vegetable Platter

Pasta Chef Station with Marinara or Alfredo Sauce with Additions on the Side

Italian Marinated Chicken Breast

Tiramisu & Canolis

Lemonade or Iced Tea

\$21.00pp

Mountain BBQs

Available for Lunch or Dinner

**Please note a fee of \$50.00 per chef per hour will be charged for a live outdoor grilling station*

The Family BBQ 16.95

Grilled hamburgers, Hot Dogs & Italian Sausage

Served with

Tossed Green Salad with Carrots, Cherry Tomatoes & Cucumbers

With Our House Dressing on the Side

Fresh Fruit Salad

Roasted Red Potato Salad

Homemade Coleslaw

Assorted Condiments with Lettuce, Tomatoes & Onion

Swiss & Cheddar Cheese

Fresh Baked Cookies & Brownies

Iced Tea or Lemonade

The Payday BBQ 20.95

Choice of Two:

BBQ Breast of Chicken

Grilled Hamburgers

Pulled Pork

or

BBQ Brisket

Served with

Tossed Green Salad with Carrots, Cherry Tomatoes & Cucumbers

With Our House Dressing on the Side

Fresh Fruit Salad

Homemade Coleslaw

Choice of:

Roasted Corn Salad with Bleak Beans, Roasted Red Peppers & Diced Avocado

Tossed with a Tropical Mango Vinaigrette

Or

Chef's Mediterranean Pasta Salad

With Red Onions, Artichokes, Roasted Red Peppers

Tossed with Feta Cheese, Fresh Herbs & Olive Oil

BBQ Baked Beans

Assorted Condiments with Lettuce, Tomato, Onion & Pickles

Swiss & Cheddar Cheese

Choice of:

Baked Apple Crisp

or

Peach Cobbler

Iced Tea or Lemonade

The Three King's BBQ 26.95

Choice of Two:

BBQ Breast of Chicken

Pulled Pork

BBQ Brisket

BBQ Pork Baby Back Ribs

Steak Kabobs

Or

Chicken Kabobs

Served with

Tossed Caesar Salad with Fresh Parmesan Cheese & Croutons

Fresh Fruit Salad

Homemade Coleslaw

Choice Of:

Grilled Vegetable Platter with

Seasonal Vegetables in a Light Balsamic Drizzle

Or

Chef's Mediterranean Pasta Salad

With Red Onions, Artichokes, Roasted Red Peppers

Tossed with Feta Cheese, Fresh Herbs & Olive Oil

BBQ Baked Beans

Corn on the Cob

Fresh Corn Bread with Honey Butter

Choice of:

Baked Apple Crisp

or

Peach Cobbler

Iced Tea or Lemonade

Buffet Dinners

All Dinner Buffets are Served With:

Fresh Dinner Rolls
Chef's Choice of Vegetable
Coffee & Tea

Salad

(Choose One)

Caesar Salad

Tossed Romaine Lettuce with Fresh Parmesan, Croutons & our Caesar Dressing

Tossed Green Salad

With Carrots, Cherry Tomatoes, Cucumbers & Our House Raspberry Honey Balsamic Vinaigrette

Spinach Salad

With Red Onions, Walnuts, Blue Cheese & Our House Raspberry Honey Balsamic Vinaigrette

Potato or Rice

(Choose One)

Garlic Smashed Red Potatoes
Herb Roasted Red Potatoes
Au gratin Potatoes with Caramelized Onions and Gruyere Cheese
Rice Pilaf
Wild Rice Blend

Choice of Entrées

Broiled Chicken Teriyaki
Served with Grilled Pineapple and a Sesame Seed Glaze
Roasted Lemon & Herb Chicken
Baked Halibut
Served with a Roasted Pepper Sauce
Roasted Salmon Filet
Served with Lemon Caper Emulsion
Grilled Stuffed Pork Chop
Served with Herb Stuffing and Natural Jus
Roast Prime Rib of Beef
Slow roasted with Rosemary and Garlic
Tenderloin of Beef
Grilled Tenderloin of Beef served with an Eggless Béarnaise Sauce
Chef's Pasta Station
With Alfredo & Marinara Sauces

Dessert

(Choose One)

New York Cheesecake with Fresh Fruit
Carrot Cake with Cream Cheese Frosting
Seasonal Fruit Tart
Chocolate Torte with Carmel & Fresh Berries

1 entrée: 28.95

2 entrees 34.95

3 entrees: 44.95

Plated Dinners

***Only one entrée selection for plated dinners
For groups between 25 and 200 guests**

All Plated Dinners are Served With:

Fresh Dinner Rolls
Chef's Choice of Vegetable
Coffee & Tea

Salad

(Choose One)

Caesar Salad

Tossed Romaine Lettuce with Fresh Parmesan, Croutons & our Caesar Dressing

Tossed Green Salad

With Carrots, Cherry Tomatoes, Cucumbers & Our House Raspberry Honey Balsamic Vinaigrette

Spinach Salad

With Red Onions, Walnuts, Blue Cheese & Our House Raspberry Honey Balsamic Vinaigrette

Potato or Rice

(Choose One)

Garlic Smashed Red Potatoes
Herb Roasted Red Potatoes
Au gratin Potatoes with Caramelized Onions & Gruyere Cheese
Rice Pilaf
Wild Rice Blend

Choice of Entrée

(Choose One)

Herb Roasted Chicken Breast 28.95
Served with Natural Jus
Roasted Salmon Filet..... 29.95
Served with Lemon Caper Emulsion
Roasted Alaskan Halibut..... 29.95
Served with a Port Wine Sauce
Roast Strip Loin of Beef 32.95
Served with Creamy Horseradish and Tarragon Mustard Sauce

Dessert

(Choose One)

Cheesecake with Fresh Strawberries
Black Forest Chocolate Cake with Raspberry Sauce
Chocolate Torte with Caramel & Fresh Berries
Tiramisu with White Chocolate & Raspberry Coulis
Fresh Fruit Tart

Themed Buffets

Our Themed Receptions require a 50 Person Minimum

The Asian Wok

Chinese Chicken Salad

Crisp romaine lettuce, bok choy cabbage

Carrots, tomatoes, cucumbers, olives and chow mien noodles tossed with our Asian dressing

Stir Fried Vegetables

Sesame oil, ginger, garlic and soy sauce

Satay Bar

Chicken and beef skewers

Thai peanut sauce & soy ginger dipping sauce

Steamed Fried Rice

Kung Pao Chicken Wings

Tossed in hoisin, peanuts, and cilantro

Thai Barbeque Salmon

Marinated with sesame oil, peppers, ginger

Coffee Station

\$28.95pp

Little Italy

Garlic Bread & Fresh Bread Sticks

Antipasti Assortiti

Prosciutto, marinated mushrooms, roasted red peppers

Fresh mozzarella, salami & assorted marinated vegetables

Chef's Seasonal Vegetables

Penne Pasta Station

With choice of meat, alfredo or marinara sauce

Assorted Additions to include: Chicken, Sausage, Broccoli, Asparagus, Peas, Parmesan Cheese,

Shredded Mozzarella & Prosciutto

Grilled Sirloin

Marinated in rosemary, garlic & olive oil

Tiramisu & Canolis

Coffee Station

\$27.95pp

The Mexicano

Toasted Corn Salad with Black Beans, Avocado & Cilantro

Cucumber & Tomato Salad

Marinated in a balsamic vinaigrette

Fire Roasted Potatoes

Served with chorizo and Mexican cheese

Chicken & Cheese Quesadillas

Fajita Bar

Chicken and beef sautéed with peppers & onions

Sour cream, tomatoes, salsa, guacamole, onions, chipotle aioli & shredded cheese on the side

Warm Flour Tortillas

Traditional Mexican Rice

Refried Beans

Coffee Station

\$26.95pp

Carving Stations

A Chef Fee of \$35.00 per hour per station applies to all carving stations

Carving Stations are Served With:

Freshly Baked Dinner Rolls
Tossed Caesar Salad with Fresh Parmesan, Croutons & Our Caesar Dressing
Petit Heart Blend with Cherry Tomatoes, Carrots & Spiced Walnuts & Our House Dressing
Chef's Fresh Seasonal Vegetables
Whipped Potatoes or Garlic Smashed Red Potatoes
Assorted Desserts
Coffee & Tea

Rosemary Garlic Prime Rib
With Creamy Horseradish and Natural Juices

Marinated Roast Whole Turkey
With Cranberry Chutney and Natural Juices

Roast Top Rounds of Beef
*Served with Au Jus and Creamy Horseradish
& Miniature rolls*

Whole Roasted Turkey Breast
Served with Cranberry Sauce & Au Jus

Pan Seared Pork Loin
Served with Pork Reduction

Baked Honey Cured Spiral Ham
Served with Miniature Rolls and Whole Mustard

1 Carving Station
\$28.95pp

2 Carving Stations
\$35.95pp

Receptions

Hot Hors d'Oeuvres Menu

Priced per piece. A minimum of 25 pieces for each order.

Coconut Shrimp <i>Grilled shrimp served with a mango coulis</i>	\$4.00
Spinach Stuffed Mushrooms <i>Stuffed with cream cheese and fresh garlic</i>	\$3.50
Chicken Satay <i>With Thai peanut dipping sauce</i>	\$3.50
Beef Satay <i>With Thai peanut dipping sauce</i>	\$3.50
Crisp Vegetable Spring Rolls <i>Served with sweet & sour dipping sauce</i>	\$3.50
Buffalo Chicken Wings <i>Barbeque, teriyaki or spicy hot wings served with celery and blue cheese</i>	\$4.00
Mushroom & Fontina Vol a Vont <i>Miniature Puff Pastry</i>	\$3.50
St. Louis Style Toasted Ravioli <i>Breaded meat ravioli with homemade marinara dipping sauce</i>	\$3.50
Mini Beef Wellington	\$4.00
Chicken Quesadilla Cornucopia <i>Served with a cilantro aioli</i>	\$3.50
Salmon Satay <i>With a chili lime marinade</i>	\$4.00
Spanikopita <i>Phylo dough triangles filled with spinach</i>	\$3.50

Cold Hors d'Oeuvres Menu

Priced per piece. A minimum of 25 pieces for each order

Smoked Salmon <i>Served with on fresh cucumber with a crème fraiche mousse.....</i>	\$4.00
Assorted Finger Sandwiches <i>Chicken, ham & shrimp.....</i>	\$3.50
Assorted Bruschetta <i>Tomato, mozzarella and fresh basil Goat cheese with Fire roasted peppers Roasted mushroomduxelle with white truffle essence Olive tapenade with ricotta</i>	\$3.50
Mediterranean Skewers <i>Olives, fresh mozzarella & tomato marinated in a basil vinaigrette.....</i>	\$4.00
Asparagus Wrapped in Prosciutto <i>Drizzled with a lemon aioli.....</i>	\$4.00
Tuna Tartare <i>Served on a crispy wonton with avocado mousse</i>	\$4.00

Stations

All selections serve approximately 50 guests

Assorted Antipasti

*Herb roasted wild mushrooms with chevre, artichokes, roasted garlic, grilled eggplant,
roasted red peppers & buffalo mozzarella*

190.00

The Ultimate Raw Bar

Colossal shrimp, cracked crab & oysters served with lemons, cocktail sauce & Tabasco

350.00

Domestic and Imported Cheeses

With an assortment of fresh seasonal fruit & flatbreads

175.00

Crisp Vegetable Crudités

With spinach & roasted garlic dip

125.00

Asian Sampler

*An assortment of Vegetable spring rolls, pot stickers & crab rangoon
Served with Sweet & Sour Sauce & Sweet Chili Sauce*

175.00

Fresh Fruit Sampler

With strawberry yogurt dipping sauce

125.00

Smoked side of Salmon

Served with cream cheese, red onions, capers & crackers

190.00

Hummus Selection

*Lemon garlic, red pepper basil & eggplant roasted garlic hummus
Served with toasted pita chips*

145.00

Salsa Bar

Tortilla chips with spicy red salsa, salsa verde and salsa fresco

130.00

Baked Brie

Brie, cranberries & nuts wrapped in puff pastry and served with assorted flatbreads

130.00

Dessert Tables

The Chocolatier

Tiered Chocolate Fountain with:

Assorted Cookies

Angel Food Cake

Assorted Fruits including Strawberries & Pineapple

Mini Petit Fours

Coffee, Tea

11.95 /person

(Minimum 100 people)

The Sweet Tooth

Assorted Cookies

Fudge Brownies

Gourmet Dessert Bars

Seasonal Fresh Fruits with Yogurt Dip

Coffee, Tea

7.95 /person

Decadent desserts

Black Forest Chocolate Cake

Ultimate Carrot Cake

Assorted Cheesecakes

Amaretto Mousse Cake

Chocolate Rum Torte

Seasonal Fruit Tart

9.95/person

The Cookie Bar

Sugar

Peanut Butter

Chocolate Chip

Oatmeal Raisin

White Chocolate Macadamia

25.00 / dozen

PCMR BANQUET BAR

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 (2hr minimum) - \$25 p/hour

Bar Minimum – If you reach \$500 in bar sales before tax and service any 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 Saroni,
Hennessy VS, Peppermint Schnapps
\$7.50 per drink

House Wine

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

Premium Wine

\$7.00 per glass \$34.00 per bottle

Super Premium Wine

\$9.00 per glass \$44.00 per bottle

Domestic Beers:

\$4.00 per glass

Microbrew or Imported Beers:

\$5.00 per glass

**All brands are subject to change.*