

menu

STARTERS

Charred Gulf Shrimp Cocktail
Utah Cheese Board & Charuterie Display, Dried
Fruit, Candied
Nuts, and Artisan Breads
Seasonal Fruit Display
Utah Honey Infused Yogurt
Smoked Utah Trout Dip, Roe, Boiled Egg, Lavash
Goat Cheese and Cherry Canapé, Whipped
Chevre, Cherry Compote, Candied Walnut,
Chervil

SOUP & SALAD

Smoked Chicken and Wild Rice Soup
Turnip and Leek Bisque
Cous Cous Salad - Baby Kale, Shaved Brussel
Sprouts, Apple-
Parsnip Vinaigrette, Cranberries, Roasted
Butternut Squash,
Pumpkin Bread Croutons
Mix Artisan Lettuce and Arugula Salad -
Blood Orange Vinaigrette, Carrot Ribbons,
Shaved Red Onion, Almonds, Goat Cheese

CARVERY & FISH

Brown Sugar & Molasses Brined Turkey -
Cranberry Chutney,
Southern Gravy
Highest Whiskey and Maple Glazed Ham -
Whole Grain
Mustard Sauce
Herb & Garlic "Emberred" Prime Rib - Toasted
Juniper Au Jus
Cedar Plank Roasted King Salmon Fillet, Lemon-
Dill Rub, Cucumber Horseradish Crème Fraiche

PASTA STATION

Cheese Ravioli: Prepared to Order
Penne: Prepared to Order
Angel Hair Pasta: Prepared to Order
Classic Italian Sauces
Fresh Vegetables
Parmesan Cheese & Fresh Herbs

SIDES

Golden Whipped Yukon Potatoes
Sweet Potato Casserole with Cranberries,
Granola, and
Caramelized Marshmallow
Traditional Turkey Stuffing
Crispy Sausage and Chestnut Stuffing
Green Bean Casserole
Oven Roasted Baby Carrots, Chimichurri,
Marcona Nuts, Golden Raisins

DESSERT

Pumpkin Pie
New York Cheesecake
Chocolate Flourless Cake
Canyons Bread Pudding
Apple Cobbler with Vanilla Bean Ice Cream
Pecan Pie

CHILDREN'S MENU

Chicken Tenders and Ranch Dressing
Mini Corndogs
Macaroni & Cheese
Meatloaf & Potatoes
Raw Celery and Carrot Sticks
Banana-Chocolate Chip Pancakes
Holiday Cookies & Brownies
Holiday Abundance of Assorted Candies

