

RESORT CATERING POLICIES

Deer Valley Resort requires all food and beverage served in its Snow Park, Silver Lake and Empire Canyon Lodges to be provided by Deer Valley.

Our printed menus are a guide for planning banquet functions. We at Deer Valley understand the need for personal attention to group functions and will do our best to plan, prepare and service any special requests a client might desire. We also offer a variety of vegetarian and vegan options upon request.

Deer Valley supports conservation of the environment by using sustainable seafood when possible.

Prices quoted are guaranteed for 60 days. Menus must be confirmed no later than two weeks in advance of the function.

GUARANTEES: The exact guest count will be required on all banquet functions at least **three business days** in advance. If updated information is not received, the last number given will be considered the guarantee to represent a minimum billing. The client will be responsible for the specified guarantee or the actual number of guests if the guarantee is exceeded.

Deer Valley will prepare for 5 percent over guarantee. Although Deer Valley will make an effort to provide the chosen menu, circumstances may require that we serve a comparable selection when the guarantee is exceeded. If the group exceeds 5 percent over the guarantee anytime within the 72-hour period, a 10 percent surcharge will be included on the cost of the additional meals.

Functions served with less than the required minimum attendance of 30 people will be charged a per person surcharge up to the minimum required. The surcharge will be one-half the price of the menu selected.

Minimum food purchase for evening events is \$35.00 per person.

CHANGES/DELAYS: Changes to set-up or food and beverage menus made within 48 hours of the function are subject to additional fees. Groups will be charged a late fee of \$100.00 per half hour if dinner service is delayed more than 30 minutes past the pre-arranged time. The minimum reset charge to change the approved set-up of a room once it has been set is \$200.00.

BUFFETS: Buffets are set for two hours. If you wish to extend the time, we charge \$100.00 per one-half hour, per buffet. At the conclusion of each buffet function, all food and beverages (with the exception of wedding cake) become the property of Deer Valley and cannot be taken from the premises.

ROOM CHARGES: A lodge rental charge will be levied on all groups. The dollar amount will depend on the number of people and the amount of space required. Meeting and banquet facilities are assigned according to the anticipated guaranteed number of attendees. If there are fluctuations in the number of attendees, the lodge reserves the right to reassign the function room and a charge may be incurred if you drop below the number of attendees listed in the contract for meeting and banquet functions.

In the event a group books a meeting room with water or beverage service ONLY, Deer Valley Resort Catering will charge an hourly labor fee to service the group.

Functions starting prior to 7:00 a.m. or going past midnight will incur a labor fee of \$200.00 per half-hour.

DEPOSIT: A **nonrefundable** deposit is required to confirm and hold specific dates and lodge space. The amount of the deposit will be determined by Deer Valley based on the amount of space being held. Deer Valley will inform you of the required deposit necessary to guarantee a requested date.

SERVICE CHARGE AND TAX: A service charge of 20 percent will be added to the cost of food, beverages (including setups) and State Liquor Store items on each check. An 8.4 percent sales tax will also be added to all charges (including any labor or service fees incurred).

DECORATIONS: In order to protect the beauty of our lodges, some basic guidelines have been developed. If you plan to decorate for your function, please contact the Banquet Department to discuss these guidelines. A fee will be charged if these guidelines are not followed and damage has occurred.

SECURITY AND LIABILITY: Deer Valley 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 customer accepts responsibility for any and all damages incurred.

GROUP SHIPMENT: Deer Valley must be notified in advance of shipping arrangements to ensure proper acceptance of these items upon arrival at the resort. Any freight or shipping charges incurred as a result of material (i.e. literature, equipment, etc.) being shipped to Deer Valley Resort remain the sole responsibility of the conference association, group, etc. Freight or shipping requiring additional labor will be charged accordingly.

OFF-SITE CATERING: Most items from the Deer Valley banquet menu can be catered for groups of 30 or more. An additional 15 percent catering fee (\$550.00 minimum, holidays \$850.00 minimum) will be added to all food and beverage (including setups and State Liquor Store items) served by Deer Valley outside of the Snow Park, Silver Lake, and Empire Canyon Lodges. Minimum food purchase for catered functions is \$35.00 per person.

June 11, 2008

BAR SERVICE

Corked wines can be furnished by the client providing there is a Utah State liquor seal on the bottle. Deer Valley will charge a \$10.00 corkage fee per bottle. Wine cannot be brought from outside the state.

Deer Valley will purchase and supply wine and liquor that is not carried in stock at client's request but only with advance payment and a minimum order/purchase amount may apply. Beer and liquor cannot be brought in by the client, but Deer Valley can provide a variety of bottled beers and liquor.

HOSTED BAR (Prices do not include service charge or tax)

Premium Cocktails - \$6.50 each; Top Shelf Cocktails - \$7.50 each; Cordials - \$7.50 each

House Wines - \$6.00 per glass

Bottled Beer - \$5.00 each

Soda, Juice and Bottled Water - \$2.50 each

CASH BAR (Prices include tax)

Premium Cocktails - \$7.00 each; Top Shelf Cocktails - \$8.00 each; Cordials - \$8.00 each

House Wine - \$6.00 per glass

Bottled Beer - \$5.00 each

Soda, Juice and Bottled Water - \$3.00 each

Bartender charge (two-hour minimum): \$30.00 per hour

Premium Liquor- Vodka- Smirnoff, Gin- Beefeater, Rum- Bacardi, Scotch- Famous Grouse, Bourbon- Jack Daniels, Whiskey- Canadian Club, Tequila- Cuervo Gold

Top Shelf Liquor- Vodka- Ketel One, Gin- Bombay Sapphire, Rum- Mount Gay, Scotch- Glenlivet and Johnny Walker Black, Bourbon- Makers Mark, Whiskey- Crown Royal, Tequila- Cuervo 1800 or Cuervo Tradicional

Cordials- Amaretto di Sorrano, Bailey's Irish Cream, Courvoisier VS, Sambuca, Kahlua, Grand Marnier, Drambuie and Frangelico

Bottled Beer-

Domestic: Bud, Bud Light, Miller Genuine Draft, Coors Light

Premium: Squatters Hefeweizen and Full Suspension Ale, Wasatch First Amendment Ale and St. Provo Girl, Heineken, Amstel Light and Corona Light

PLEASE NOTE: As hosts, Deer Valley is responsible to monitor the potential intoxication of our guests and will regulate bar service when necessary to insure the safety of those guests. Your understanding of the policies and the laws of the State of Utah listed below will ensure that you and your guests will enjoy this special event.

Utah State Laws:

- 1) In a licensed establishment law prohibits the sale and / or delivery of alcohol to a minor. No one can purchase alcohol for a minor including parent, spouse or legal guardian.
- 2) Serving alcohol to an intoxicated person is against the law, even if that person is not driving. Non-alcoholic beverages will be offered to any such guest.

CHAMPAGNE AND WINE SUGGESTIONS

CHAMPAGNE AND SPARKLING WINES

Segura Viudas	\$ 24.95
Roederer Estate	36.95
Schramsberg Blanc de Noir '01	51.95
Moet Chandon White Star NV	59.95

SAUVIGNON BLANC

Kenwood	\$ 27.95
Ferrari-Carano Fume	30.95
Kim Crawford New Zealand	31.95
Frog's Leap	33.70

CHARDONNAY

Distant Bay	\$ 24.95
Columbia Grande Estate	28.95
*Humanitas	30.95
Sonoma Cutrer- Russian River	35.20
Landmark "Overlook"	40.95

INTERESTING WHITES

Hugel Alsace	\$ 25.95
Kris Pinot Grigio Italy	28.95
King Estate Pinot Gris	31.95
Trefethen Dry Riesling	35.95
Conundrum	35.95

PINOT NOIR

Five Rivers	\$ 28.95
Fleur de Carneros	31.95
Kenwood Russian River	33.95
Caymus Belle Glos Sonoma	37.95
King Estate Oregon	41.95

MERLOT

14 Hands	\$ 20.95
Estancia Monterey	27.95
*Humanitas	30.95
Judd's Hill "Julianna's Vineyard"	36.95

CABERNET SAUVIGNON

Meridian California	\$ 26.95
*Humanitas Monterey	30.95
Franciscan Oakville Estate	40.95
Honig Napa Valley	46.95

INTERESTING REDS

Qupe Syrah Central Coast	\$ 30.95
Cline Zinfandel Sonoma	28.95
Ondalan Rioja Crianza	28.95
Pikes Assemblage 'SGM' Australia	34.95
Altamura Sangiovese	47.95

***Drink Charitably**

We have chosen Humanitas because they enthusiastically donate their profits to local charities in our community.

MEETING BREAKS

Coffee, Decaffeinated Coffee and Herbal Tea

\$14.00 per pot

Hot Chocolate and Hot Cider

\$15.00 per pot

Iced Tea, Milk and Lemonade

\$14.00 per pitcher

Fresh Squeezed Orange or Grapefruit Juice

serves approximately 8 people (6 oz.)

\$29.00 per pitcher

Juice from Concentrate

V-8, Orange, Grapefruit, Apple and Cranberry

\$17.00 per pitcher

Fresh Squeezed Minted Lemonade

\$42.00 per gallon

Sparkling Lemon-Cranberry Punch

\$28.00 per gallon

Assorted Soda, Bottled Water or Minute Maid Juices

\$2.25 each

FROM OUR DEER VALLEY BAKERY

Freshly Baked Cookies

Chocolate Chip
Double Chocolate Chip
Oatmeal Raisin
Jumbo, \$33.25 per dozen
½ size, \$19.25 per dozen

Lemon Bars
Espresso Marble Brownies
(3 mini bars per person)
\$2.75 per person

**Miniature Assorted
Gourmet Cookies**
(5 per person)
\$3.75 per person

Housemade Muffins

Nut Breads
Danish
Croissants
Our Scones
Coffee Cake
Brioche Toast
Assorted Bagels
with cream cheese
\$30.25 per dozen

**Fresh
Fruit Tartlets**
with sugar cookie crust
\$36.25 per dozen
with phyllo crust
\$27.25 per dozen

Chocolate Nut Brownies

Raspberry Granola Bars
**Butterscotch Rice
Crispy Treats**
Snowshoe Bars
(A blond brownie
with oats, pecans, chocolate
chips, raisins, dates and
coconut)
\$30.25 per dozen

**Miniature Chocolate
Dipped Biscotti**
with red and green grapes
(3 per person)
\$4.25 per person

SPECIALTY BREAK MENUS

Mountain Refresher

Fresh Fruit Kebabs with Dip
Individual Fruit Yogurts
Assorted Power Bars
\$12.00 per person

Energy Booster

Deer Valley Gorp
Whole Fruit and Berries
Assorted Power Bars
\$10.00 per person

Stadium Favorites

Warm, Soft Pretzels with
Mustard Sauce,
Spicy Chicken Wings with
Deer Valley Ranch. Bar Mix
and Salted Mixed Nuts
\$7.75 per person

Gourmet Chips and Dips

Tortilla Chips served with
fresh Avocado Salsa and
Melon Salsa; Homemade
Potato Chips with Balsamic
and Roasted Garlic Dip
\$7.50 per person

Sweet Comforts

Chocolate Chip, Oatmeal
Raisin and Snickerdoodle
Cookies; Chocolate Walnut
Brownies and Apricot
Granola Bars; 2%, Fat-free
and Chocolate Milks
(1/2 pint)
\$7.00 per person

Healthy Habits

Vegetable Crudité with
Sundried Tomato Basil Dip,
Imported and Domestic
Cheese Board with Assorted
Crackers, Power Bars and
Whole Fresh Fruit
\$13.50 per person

A LA CARTE BREAK ITEMS

Assorted Fruit Yogurts - \$2.25 each

Whole Fresh Fruit - \$20.00 per dozen

Sliced Seasonal Fruits, Melons and Berries - \$5.50 per person
with Chef's choice of fresh yogurt sauce

Imported and Domestic Cheeses - \$5.50 per person
with freshly baked baguettes and assorted crackers

Deer Valley Gourmet Gorp - \$10.00 per bowl
Cashews, almonds, M&M's, peanuts, dried cranberries,
dried red tart cherries and dried pineapple

Bar Mix - \$4.25 per bowl **Pretzels** - \$3.75 per bowl **Mixed Nuts** - \$9.50 per bowl

Plain M&M's - \$8.00 per bowl
16 ounce bowl with individual packets (serves 15 people)

Jolly Ranchers - \$3.00 per bowl
16 ounce bowl with individually wrapped pieces

Power Bars - \$2.50 each **Popcorn** - \$3.00 per person

Parmesan Baked Pita Chips with fresh Hummus - \$4.50 per person

Warm, Soft Pretzels - \$25.50 per dozen
with a honey, cracked grain mustard pretzel dip

Chips and Salsa - \$4.00 per person
Corn tortilla chips served with fresh avocado salsa and roasted sweet corn salsa

BREAKFAST BUFFETS

(30 person minimum)

SKIERS' CONTINENTAL

Fresh Squeezed Orange and
Grapefruit Juices

V-8

Sliced Seasonal Fruits, Melons
and Berries with Chef's
choice of yogurt sauce

Homemade Breakfast Bakeries
with preserves and butter

Coffee, Tea, and Decaffeinated Coffee

\$15.50

NATURAL BREAKFAST BUFFET

Fresh Squeezed Orange and
Grapefruit Juices

V-8

Sliced Seasonal Fruits, Melons
and Berries with Chef's
choice of yogurt sauce

Irish Oatmeal

Deer Valley Granola

Individual Assorted Yogurts

Assorted Cold Cereals

Sundried Fruits and Nuts

Homemade Breakfast Bakeries
with preserves and butter

Coffee, Tea and Decaffeinated Coffee

\$20.50

GREAT ADDITIONS TO BREAKFAST BUFFETS

Scrambled Eggs or Specialty Egg Custard

(Spinach, Mushroom and Gruyere OR
Ham, Cheddar and Onions)

\$4.50 per person

Breakfast Burrito Wrap

Scrambled eggs, pepper Jack cheese,
sautéed peppers and onions wrapped in a
flour tortilla with salsa on the side

\$7.50 per person

French Toast

with homemade challah and served with
Vermont maple syrup

\$4.50 per person

Irish Oatmeal

with Vermont maple syrup and dried fruit

\$4.25 per person

Assorted Cold Cereals with Milk

\$3.00 per person

Crisp New Potatoes

\$3.00 per person

Homemade Biscuits and Sausage Gravy

\$4.25 per person

Smoked Ham or Sausage Links

\$4.25 per person

Breakfast Quesadillas

Scrambled eggs, Jack and Cheddar
cheeses, sautéed peppers and onions
between two flour tortillas topped with sour
cream and fresh avocado salsa
(1/2 quesadilla per person)

\$4.50 per person

Single Eggs Benedict

with fresh herb hollandaise sauce

\$5.00 per person

Breakfast Sandwich

Sausage, Cheddar and Scrambled Egg
-OR-

Maple Peppered Bacon,
Cheddar and Scrambled Egg

\$7.50 per person

Maple Peppered Bacon

\$4.25 per person

Omelet Station

built to order omelets

\$14.00 per person

plus attendant fee of \$75.00 per hour

DEER VALLEY BREAKFAST ON THE GO

Prior to 7am

Power Bar
Whole Fruit
Individual Yogurt
Deer Valley Granola
Bottled Water
Naked Orange Juice
Fresh Brewed Coffee or Tea

After 7am

Homemade Muffin
Whole Fruit
Power Bar
Individual Yogurt
Bottled Water
Naked Orange Juice
Fresh Brewed Coffee or Tea

All bag breakfasts to include:

Whole Fruit: An Orange, Apple or Banana
Paper Napkin
Utensils

Price per person: \$17.50 plus tax

SERVED BREAKFAST

All banquet breakfast selections served with coffee, decaffeinated coffee and herbal tea
(30 person minimum)

STARTERS

(Choice of One)

Sliced Seasonal Fruits, Melons
and Berries with citrus
fresh mint yogurt

Freshly Squeezed Orange or
Grapefruit Juice

Fresh Strawberries with Brown
Sugar and Crème Fraiche

Deer Valley Granola, Fresh
Berries and Vanilla Spiced Yogurt

ENTRÉES

(Includes Choice of Starter)

SCRAMBLED EGGS

Crisp New Potatoes
Maple Peppered Bacon
Homemade Breakfast Bakeries
\$25.25

HOMEMADE QUICHE

Baby Spinach, Mushroom
and Gruyere Cheese
Crisp New Potatoes
Maple Peppered Bacon
\$27.50

BREAKFAST QUESADILLAS

Scrambled eggs, Jack and Cheddar
cheeses, sautéed peppers and onions
between two flour tortillas topped with sour
cream and fresh avocado salsa
Skillet Roasted Potatoes with
poblano chilies and onions
Homemade Breakfast Bakeries
\$28.25

DEER VALLEY HUEVOS RANCHEROS

served on a flour tortilla with refried black
beans, sautéed peppers and onions,
Jack and Cheddar cheeses, and
fresh tomato salsa
Deer Valley OOMPH! Spiced
Crisp New Potatoes
Homemade Breakfast Bakeries
\$26.25

EGGS BENEDICT

Fresh Herb Hollandaise Sauce
Crisp New Potatoes
Homemade Breakfast Bakeries
\$26.75

NEW YORK STEAK AND SCRAMBLED EGGS

Crisp New Potatoes
Homemade Breakfast Bakeries
\$31.00

LUNCHEON BUFFETS

All buffets are accompanied by coffee, decaffeinated coffee and iced tea
(30 person minimum)

COUNTRY SANDWICH BUFFET

Sliced rare roast beef, breast of turkey,
smoked ham and pastrami
Ciabatta and fresh sliced breads
Lettuce, golden and red tomatoes,
sunflower sprouts, onions and pickles
Marinated grilled portobello mushrooms
Sliced cheeses
CHOICE OF ONE SALAD:
Tossed Green Salad
with balsamic vinaigrette
~OR~
Pasta Salad ~OR~ Vegetable Salad
Homemade potato chips
Cracked grain mustard, sundried tomato-
herb aioli and mango chutney, mayonnaise
and horseradish sour cream
\$22.00

MEXICAN BUFFET

Chicken, Beef ~OR~ Vegetable Fajitas
and
Chili Verde ~OR~ Chili Colorado
Flour tortillas and taco salad bowls
Mixed greens with cumin lime vinaigrette
Southwestern beans and arroz verde
Guacamole, fresh tomato salsa, Jack and
Cheddar cheeses, sour cream, lettuce,
tomatoes, fresh cilantro, diced onions
and sliced jalapenos
\$23.25

Great addition

Shrimp Fajitas - \$4.50

NATURAL SALAD BUFFET

An enticing array of healthy salads
consisting of leafy greens, pasta,
vegetables and meat
Sliced seasonal fruits and berries
Parmesan baked pita chips
with fresh hummus
Homemade bread and butter
\$21.25

DEER VALLEY BUFFET

House smoked wild salmon served with a
caper fresh dill aioli
Imported and domestic cheeses with
sliced baguettes and assorted crackers
Pasta, vegetable and green salads
Sliced seasonal fruits and berries
Miniature gourmet sandwiches:
(Please choose two)
•Seared roast beef, fresh arugula, shaved
Parmesan with honey mustard and
caramelized onions
•Seasoned tomatoes, fresh basil, marinated
mozzarella and aged balsamic aioli
•Roast breast of turkey with French Brie,
fig chutney, tarragon aioli and field greens
\$30.50

SKIERS' SPECIAL

Deer Valley Turkey Chili and
Hearty Beef Stew
with traditional condiments
Chili Cheese Corn Muffins
CHOICE OF:
Caesar Salad with fresh Parmesan
and homemade croutons
~OR~
Tossed Green Salad
with balsamic vinaigrette
\$20.25

GRILLED CHICKEN SANDWICH BUFFET

served on fresh ciabatta with Jack cheese
and assorted condiments including sautéed
mushrooms, lettuce, golden and red
tomatoes, sundried tomato-herb aioli,
sunflower sprouts, onions and pickles
Vegetable and pasta salads
Homemade potato chips
\$22.25

LUNCHEON BUFFETS CONTINUED...

LUNCHEON BUFFETS (Con't.)

DEER VALLEY PIZZA BUFFET

Caesar Salad with fresh Parmesan and
homemade croutons

Choice of one Salad:

Vegetable Salad ~OR~ Pasta Salad

Choice of two types of Pizza:

Please refer to page 28 for suggestions.

\$22.25

SOUP AND SALAD BUFFET

Homemade breads and butter

Choice of one Salad:

Caesar salad with fresh Parmesan and
homemade croutons ~OR~

Tossed green salad with a
balsamic vinaigrette

Choice of two Soups:

Please refer to page 13 for suggestions.

(Additional soups available)

\$19.75

ORIENTAL BUFFET

Hot and Sour Soup
and

Oriental Vegetable Salad

(Add Chicken \$2.00; Shrimp \$3.00)

Fried Rice with Ham
Chicken Lo Mein

Choice of Two:

-Beef and Broccoli

-Sweet and Sour Pork

-Garlic Chicken

-Kung Pao Shrimp

(Chef's choice of assorted condiments)

\$28.50

D.V.B.L.T

Sliced roast breast of turkey

Crisp maple bacon

Assorted sliced cheeses, golden and red
tomatoes, lettuce and guacamole

Ciabatta and fresh sliced breads

Cracked grain mustard, mayonnaise,
sundried tomato-herb aioli

and cherry chutney

Pasta and vegetable salads

Homemade potato chips

\$23.50

MEMORIES OF TUSCANY

Wild mushroom and fresh thyme soup

Caesar Salad with homemade croutons and
fresh Parmesan

Caprese Salad

Penne pasta with:

•A pomodora sauce ~ tomato,
roast garlic and basil

•Grilled chicken, spinach, sundried tomato
and fresh marjoram sauce

Fresh ciabatta

\$22.00

GREAT ADDITIONS

*The following selections may be added
to your buffet*

- Deer Valley Jumbo Cookies - \$2.75
- Half Size Jumbo Cookies - \$1.65
- Freshly Baked Brownies - \$2.50
- Espresso Brownies and Lemon Bars-\$2.75
- Choice of Dessert - \$5.25
- Chef's daily selection of Soup - \$5.00
- Additional Salad - \$3.50
- Baked Potato with sour cream, scallions,
cheese, bacon and salsa - \$4.50

SERVED LUNCHEONS

All luncheon selections are accompanied by your choice of soup or salad, homemade crackers or bread, coffee, decaffeinated coffee and iced tea. (Choice of dessert, add \$5.25).
(30 person minimum)

ENTRÉES

GRILLED CHICKEN SANDWICH

with sautéed peppers, mushrooms, onions, basil and melted provolone cheese on fresh ciabatta served with homemade potato chips
\$26.50

GARDEN CLUB SANDWICH

Spinach, Jack cheese, herbed goat cheese, tomato, cucumber, avocado, sprouts and sundried tomato aioli on 10-grain bread served with homemade potato chips
\$24.50

ORIENTAL CHICKEN SALAD

Tender strips of orange glazed chicken, Napa cabbage, tat soi and a variety of crisp vegetables in a sesame, soy and ginger vinaigrette
\$24.50

GRILLED AHI FILLET

Fresh grilled tuna and savory vegetables served with a pineapple salsa and fresh ginger sauce
Basmati rice pilaf
\$31.50

THINLY SLICED ROASTED TURKEY BREAST WRAP

rolled in a spinach wrap with Swiss cheese, red leaf lettuce, roasted roma tomato, avocado, sprouts and cranberry cream cheese served with homemade potato chips
\$25.50

GRILLED CHICKEN, SPINACH AND GOAT CHEESE ENCHILADAS OR BUTTERNUT SQUASH, ANASAZI BEAN AND SHIITAKE MUSHROOM ENCHILADAS

with a sweet corn, tomatillo sauce and Southwestern beans
\$24.00

MARINATED RIB EYE STEAK SANDWICH

(6-7 oz.)
Grilled luncheon cut served with sautéed mushrooms and Bermuda onions served on French baguette with melted provolone and homemade potato chips
\$30.50

GULF SHRIMP LINGUINI

tossed with sundried tomatoes, shiitake mushrooms, fresh basil, roasted garlic and grilled peppers
\$26.00
(Vegetarian \$20.25)
(Chicken \$23.50)

GRILLED CHICKEN CAESAR SALAD

Romaine lettuce, Parmesan frico, lemon garlic dressing and homemade croutons topped with grilled marinated chicken breast
\$24.75

SERVED LUNCHEONS

SOUPS AND SALADS

(Choose One)

Salad of the Season

a crisp array of greens and vegetables
served with a balsamic vinaigrette

Baby Spinach and Grilled Gala Apple Salad

with maple sugar roasted cashews, feta
cheese and tarragon Dijon
mustard vinaigrette
(Add \$1.50)

Oriental Vegetable Salad

Fresh greens and crisp vegetables tossed
with a ginger-soy vinaigrette

Gruyere, Emmentaler Cheese and Caramelized Onion Tart

with a fresh red and gold tomato salad and
a balsamic reduction
(Add \$2.50)

Caesar Salad

Romaine lettuce tossed with freshly grated
Parmesan cheese and homemade croutons
in a lemon-garlic dressing

Crisp Field Greens

tossed with crisp red and yellow peppers,
jicama and a sherry pecan vinaigrette

Iceberg Wedge Salad

Baby iceberg wedges, red grape tomatoes
and Roquefort vinaigrette
(Add \$1.50)

Caprese Salad

Fresh mozzarella cheese, vine ripe
tomatoes, and fresh basil and
a balsamic reduction
(Add \$1.50)

Italian Vegetable Soup

with fresh herbs and Parmesan

Black Bean Soup

with sour cream and salsa

Mushroom and Thyme Soup

Spinach and Smoked Gouda Soup

Lamb and Wild Mushroom Stew

Chicken and Sausage Gumbo

served with white rice

Gazpacho

Broccoli Cheddar Soup

Bacon, Potato & Roasted Corn Chowder

Roasted Butternut Squash

with pepitas and cilantro sour cream

Roasted Tomato and Vegetable

with goat cheese bruschettas

Tomato Basil Soup

Shrimp and Crab Bisque (Add \$2.00)

Hot and Sour Chicken

Homemade Chicken Noodle

Cauliflower, Roquefort and Crispy Pancetta

White Bean and Ham

with rosemary and sundried tomatoes

Manhattan Clam Chowder

New England Clam Chowder

Roasted Corn Chowder

with house smoked shrimp
(Add \$2.00)

Crawfish Bisque

(Add \$2.00)

**Vegetarian and vegan soups
available upon request*

DEER VALLEY BAG LUNCHES

SANDWICHES: *(Choose two)*

GRILLED CHICKEN SANDWICH

on a ciabatta bun with plum tomatoes, fresh basil, smoked Gouda cheese and a sundried tomato aioli

RARE ROAST BEEF AND CHEDDAR CHEESE

with caramelized onions, tomato, lettuce and a tarragon mustard aioli on whole wheat bread

D.V.B.L.T.

Carved roast breast of turkey and maple bacon with tomato, lettuce, guacamole and honey mustard aioli on whole grain bread

MARINATED PORTOBELLO MUSHROOM AND GRILLED EGGPLANT SANDWICH

with roma tomatoes, mixed greens and goat cheese with a roasted red pepper aioli on fresh ciabatta

SALADS:

D.V.B.L.T. SALAD

Carved roast breast of turkey, maple bacon, grape tomatoes, green leaf lettuce, guacamole and honey mustard vinaigrette

ASIAN VEGETABLE SALAD

Udon noodles, baby bok choy, Napa cabbage, shredded carrots, bean sprouts, snow peas, cilantro, red peppers and sesame honey-soy dressing. (Add Chicken \$2.00)

TRADITIONAL CAESAR SALAD

Crisp romaine, lemon garlic dressing, homemade croutons, and freshly grated Parmesan cheese. (Add Chicken \$2.00, Shrimp \$3.00)

All bag lunches to include:

An Orange or Apple

Homemade Potato Chips

Deer Valley Jumbo Cookies (or Miniature Gourmet Cookies, add \$.75)

Bottled Water

Paper Napkin

Price per person: \$22.00 plus tax and service

DINNER BUFFETS

(30 person minimum)

FROM THE GRILL

Includes seasonal salad buffet (pasta, vegetable and green salads), homemade bread, choice of dessert, coffee, decaffeinated coffee and tea.

**Bourbon Barbecued Beef Ribs and
Jalapeno Lime Glazed Chicken** \$31.50

Deer Valley's Santa Fe Beans
(with Baby Back Ribs, add \$5.50)

Grilled Salmon Fillet \$35.75

served with a honey-soy glaze and fresh ginger sauce
Almond Scallion Basmati Rice

**5 oz. Marinated Rib Eye Steak
and Lemon-Herb Chicken** \$35.75

Marinated Roasted New Potatoes
(5 oz. Tenderloin substitution, add \$9.00)

**5 oz. Marinated Rib Eye Steak
and Salmon Fillet** \$37.75

served with a honey-soy glaze and fresh ginger sauce
Marinated Roasted New Potatoes
(5 oz. Tenderloin substitution, add \$9.00)

**Lemon-Herb Chicken
and Salmon Fillet** \$35.25

served with a honey-soy glaze and fresh ginger sauce
Marinated Roasted New Potatoes

Pan Seared Mahi Mahi Fillet \$36.00

served with caramelized shallots, baby spinach,
shiitake mushrooms and a tarragon Dijon mustard
Almond Scallion Basmati Rice

**1/3 lb. Hamburger, Garden Burger and
All Beef Hot Dog Barbecue** \$27.25

(summer season only) served with assorted
condiments including sliced cheeses, tomatoes,
onions, sprouts, sautéed mushrooms, fresh
avocado salsa, pickles and potato chips

FROM THE CARVING BOARD

Includes seasonal salad buffet (pasta, vegetable and green salads), homemade bread, choice of dessert, coffee, decaffeinated coffee and tea. Chef's attendant required for carvery. Fee is \$75.00 per attendant, per hour.

Roast Breast of Turkey	\$33.50
Fresh Thyme Sauce and Cranberry Chutney	
Forest Mushroom Dressing	
Roasted Garlic Mashed Potatoes with a mushroom gravy	
Herb Crusted Prime Rib Roast	\$37.75
Horseradish Sauce	
Natural Juices	
Marinated Roasted New Potatoes -OR-	
Roasted Garlic Mashed Potatoes with mushroom gravy	
Grilled Marinated Roast New York Strip	\$42.50
Horseradish Béarnaise and Au Jus	
Marinated Roasted New Potatoes -OR-	
Roasted Garlic Mashed Potatoes with mushroom gravy	
Tenderloin of Beef	\$48.25
Horseradish Béarnaise	
Wild Mushroom Sauce	
Marinated Roasted New Potatoes -OR-	
Roasted Garlic Mashed Potatoes with mushroom gravy	
Country-Style Bone-In Baked Ham	\$33.50
Cracked Grain Mustard Sauce	
Orange Honey Glaze	
Marinated Roasted New Potatoes -OR-	
Roasted Garlic Mashed Potatoes with mushroom gravy	

Great Additions:

Baked Potato with sour cream, scallions, cheese, bacon, salsa and non-fat yogurt	\$4.50
3 oz. Marinated Lemon-Herb Chicken on a bed of sautéed savoy cabbage, caramelized onions and roasted walnuts with a fresh thyme sauce	\$7.00
3 oz. Grilled Salmon Fillet served on a bed of Oriental vegetables with a honey-soy glaze and fresh ginger sauce	\$9.00
Fresh Hot Vegetable	\$3.50
Pan Seared Mahi Mahi Fillet served with caramelized shallots, baby spinach, shiitake mushrooms and a tarragon Dijon mustard sauce	\$9.50

THEME BUFFETS

SOUTHWESTERN DINNER BUFFET

(30 person minimum)

SOUTHWESTERN PENNE PASTA SALAD
with a roasted cumin dressing

TOSSED GREEN SALAD
with pumpkin seeds, red peppers, crisp tortilla strips
and a lime-cilantro vinaigrette

CHOICE OF ONE:

- Chicken Fajita
- Beef Fajita
- Sautéed Portobello Mushroom and Butternut Squash Fajita
- Shrimp Fajita
(add \$4.50 for shrimp)

CHOICE OF ONE:

- Chili Verde
(stewed pork, roasted tomatillo and cilantro)
- Chili Colorado
(stewed beef with roasted peppers and tomatoes)

FLOUR TORTILLAS AND CORN TACO SHELLS

SOUTHWESTERN BEANS

ARROZ VERDE

(white rice with green chilies, scallions, cilantro and roasted pumpkin seeds)

GUACAMOLE, FRESH TOMATO SALSA, JACK AND CHEDDAR CHEESES
SOUR CREAM, LETTUCE, JALAPENO RANCH DRESSING, TOMATOES, DICED ONIONS
AND SLICED JALAPENOS

For Additional Fajita Choice, add \$4.00 per person

DESSERT BUFFET:

- Tres Leches Cake
- Warm Chocolate Mole Bread Pudding
with caramel sauce
- Mexican Wedding Cookies

Coffee, Decaffeinated Coffee and Tea
Price: \$37.50 per person

ITALIAN BUFFET

(30 person minimum)

SUNDRIED TOMATO AND PESTO MASCARPONE
served with sourdough toasts

CAESAR SALAD

ANTIPASTO
Roasted onion and grilled red pepper,
eggplant and asparagus

FRESH MOZZARELLA, PEAR TOMATO, ROAST GARLIC AND
SPECIALTY OLIVE SALAD

CHOICE OF:

- Penne Pasta with marinated grilled chicken, spinach,
basil, sundried tomatoes and pine nuts

OR

- Penne Pasta with scallops, shrimp, roasted red peppers and sage
(add \$2.00 for seafood pasta)

CARVERY CHOICE OF:

- Loin of Pork

OR

- New York Strip Loin of Beef
both rolled with spinach, wild mushrooms, and
grilled leeks with a Madeira sauce

FRESH ROSEMARY POLENTA WITH
GRILLED VEGETABLE MARINARA

FRESH CIABATTA BREAD

DESSERT BUFFET:

- Fresh Strawberries with Zabaglione

- Almond Biscotti

- CHOICE OF:

Tiramisu with Chocolate Lady Fingers

OR

Chocolate Hazelnut Mascarpone Torte

Coffee, Decaffeinated Coffee and Tea

Price: \$49.50 per person

BAYOU BUFFET

(30 person minimum)

Taste food that was born on the bayou. Our creative Creole cuisine will add the spirit of its spicy flavors to your evening.

SPINACH SALAD

with red peppers, bacon, fresh Parmesan cheese and honey mustard vinaigrette

YELLOW AND GREEN BEAN SALAD

with roasted mushrooms and an almond-garlic vinaigrette

CORN BREADED OYSTERS

on a bed of savoy cabbage and served with a roasted pepper aioli

JAMBALAYA

with smoked sausage, chicken and shrimp

SPICY CHEESE CORNBREAD AND HOME BAKED SOURDOUGH

FRESH RED TROUT

blackened in the Cajun manner with a lemon thyme aioli
(Substitute Chicken, Add \$2.00)

BAYOU PRIME RIB

with a sauce de bris

RED BEANS AND RICE

BRAISED GREENS

collard greens, mustard greens, turnip greens and kale served with a cayenne pepper vinegar

DESSERT BUFFET:

- Chocolate Chess Pie
 - Warm Peach Cobbler
- with buttermilk biscuit topping
- Banana Pecan Praline Cake
- with whiskey sauce

Coffee, Decaffeinated Coffee and Tea

Price: \$49.50 per person

SEAFOOD BUFFET*

(50 person minimum)

COLD SELECTIONS:

Sundried Tomato and Pesto Mascarpone with sourdough toasts

Tossed Fresh Spinach and Mushroom Salad with red peppers, bacon and fresh Parmesan

Thai Lobster Salad with udon noodles

Iced Gulf Shrimp with fresh horseradish cocktail sauce,
Dijon remoulade and lemons (4 per person)

Snow Crab Lollipops (4 per person) -OR- Fresh Oysters on the half shell
-OR- Oysters Rockefeller

Sushi - California Rolls with crabmeat and avocado (3 per person)

Homemade Breads and Butter

HOT SELECTIONS:

Steamed Clams in a fresh herb, white wine and garlic broth (5 per person)

Crispy Calamari with a roasted red pepper aioli

Penne Pasta with grilled chicken, sundried tomatoes, fresh basil and pine nuts

FISH SELECTIONS: Choice of one:

- Seared Mahi Mahi on a bed of spinach and caramelized onions served with a Dijon fresh tarragon sauce
-OR-
- Grilled Salmon with a honey-soy glaze and fresh ginger sauce

CARVERY: Choice of one:

(Includes Roasted New Potatoes -OR-
Deer Valley Garlic Mashed Potatoes with mushroom gravy)

- Herb Crusted Prime Rib of Beef with natural juices and fresh horseradish sauce (add \$3.00)
- Roast Turkey Breast rolled with spinach, leeks, shiitake mushrooms and a lemon-thyme sauce
- Country Style Ham with an orange-maple glaze and a cracked mustard seed sauce

A VARIETY OF SELECTED DESSERTS

Coffee, Decaffeinated Coffee and Tea
Price: \$65.00 per person

***Deer Valley uses sustainable seafood when possible**

SERVED DINNERS

All dinner selections are accompanied by your choice of soup or salad, Chef's choice of vegetable, homemade breads, coffee, decaffeinated coffee, tea and choice of dessert.

Please note: There will be an additional charge if two entrées are selected.

(30 person minimum)

ENTRÉES

(CHOICE OF ONE)

GRILLED PORK TENDERLOIN

on a bed of caramelized onions and Gala apples with Dijon mustard sauce

Mashed Sweet Potatoes

\$39.25

GRILLED BREAST OF CHICKEN

served with pesto,
Italian vegetable couscous
and a yellow pepper coulis

\$39.25

9 oz. NEW YORK STEAK

served over peppers, onions and mushrooms and topped with a garlic-herb butter and crisp sweet onions

Marinated Roasted New Potatoes

\$50.50

GRILLED SALMON

served with a honey-soy glaze and a fresh ginger sauce and Oriental vegetables

Almond Scallion Basmati Rice

\$45.00

ROAST TENDERLOIN OF BEEF

8 oz. filet served with a cracked grain mustard sauce
Marinated Roasted New Potatoes or
Roast Garlic Mashed Potatoes with
Mushroom Sauce

\$56.50

DOMESTIC RACK OF LAMB

roasted with pesto and served with a rosemary shallot jus

Marinated Roasted New Potatoes

\$59.00

BREAST OF ROAST DUCKLING

with black currant glaze and
Dijon mustard sauce

Wild Rice Pilaf

\$45.50

STUFFED LOIN OF PORK, BREAST OF TURKEY OR NEW YORK STRIP

rolled with spinach, leeks and
portobello mushrooms

Roasted Garlic Mashed Potatoes

TURKEY - \$41.25

with a lemon-thyme sauce

NEW YORK STRIP OR PORK LOIN

with a porcini mushroom sauce

NEW YORK STRIP - \$51.50

PORK LOIN - \$41.25

FRESH MARKET FISH

served with a honey-soy glaze and
a fresh ginger sauce

Seasoned Basmati Rice

(Market Price)

MARINATED LEMON HERB CHICKEN

served on a bed of sautéed
julienne vegetables with a
fresh thyme sauce

Sundried Tomato and Herb Polenta

\$37.50

VEGETARIAN DINNERS AVAILABLE

(request descriptions)

\$35.00

“SURF ‘N TURF” DINNERS AND MIXED GRILL DINNERS AVAILABLE

(please call for descriptions and price)

SERVED DINNERS

SOUPS OR SALADS

(Choose One)

Salad of the Season

a crisp array of greens and vegetables
served with a balsamic vinaigrette

Baby Spinach and Grilled Gala Apple Salad

with maple sugar roasted cashews, feta
cheese and tarragon Dijon
mustard vinaigrette
(Add \$1.50)

Oriental Vegetable Salad

Fresh greens and crisp vegetables tossed
with a ginger-soy vinaigrette

Gruyere, Emmentaler Cheese and Caramelized Onion Tart

with a fresh red and gold tomato salad and
a balsamic reduction
(Add \$2.50)

Caesar Salad

Romaine lettuce tossed with freshly grated
Parmesan cheese and homemade croutons
in a lemon-garlic dressing

Crisp Field Greens

tossed with crisp red and yellow peppers,
jicama and a sherry pecan vinaigrette

Iceberg Wedge Salad

Baby iceberg wedges, red grape tomatoes
and Roquefort vinaigrette
(Add \$1.50)

Caprese Salad

Fresh mozzarella cheese, vine ripe
tomatoes, fresh basil and
a balsamic reduction
(Add \$1.50)

Italian Vegetable Soup

with fresh herbs and Parmesan

Black Bean Soup

with sour cream and salsa

Mushroom and Thyme Soup

Spinach and Smoked Gouda Soup

Lamb and wild mushroom Stew

Chicken and Sausage Gumbo

served with white rice

Gazpacho

Broccoli Cheddar Soup

Bacon, Potato & Roasted Corn Chowder

Roasted Butternut Squash

with pepitas and cilantro sour cream

Roasted Tomato and Vegetable

with goat cheese bruschettas

Crawfish Bisque (Add \$2.00)

Tomato Basil Soup

Shrimp and Crab Bisque (Add \$2.00)

Hot and Sour Chicken

Homemade Chicken Noodle

Cauliflower, Roquefort and Crispy Pancetta

White Bean and Ham

with rosemary and sundried tomatoes

Manhattan Clam Chowder

New England Clam Chowder

Roasted Corn Chowder

with house smoked shrimp
(Add \$2.00)

**Vegetarian and vegan soups
available upon request*

DESSERT SELECTIONS

**Individual
Chocolate Malted Torte**
rice crispy crust
vanilla cream anglaise

Deer Valley Carrot Cake
cream cheese frosting

Chocolate Decadence
fresh berries

**Apple Pie
with Cheddar Cheese Crust**
caramel whipped cream

Tiramisu
chocolate sponge cake,
mascarpone, rum and espresso

Deer Valley Cheesecake
strawberry sauce

Vanilla Panna Cotta
fresh fruit compote
almond lace cookie

Stein's Favorite Marzipan Cake
almond cake, raspberry preserves,
sweetened vanilla whipped cream

White Chocolate Cheesecake
chocolate cookie crust
raspberry sauce

Chocolate Snowball
semisweet chocolate
sweetened vanilla whipped cream

**White Chocolate
and Passion Fruit Torte**
almond sponge cake

Baked Pear Tart
caramel whipped cream
(made with peaches in summer)

"Snickers" Milk Chocolate Pie
caramel sauce
homemade peanut brittle

Chocolate Penuche Cake
brown sugar fudge filling

Key Lime Chiffon Pie
candied lime zest and mango sauce

Fresh Strawberry Shortcake
homemade orange-scented biscuit
sweetened vanilla whipped cream

Profiteroles Glace
vanilla bean ice cream, cream puff shell
warm chocolate sauce
(not available on buffets)

Apple Sour Cream Tart
shortbread crust
sweetened vanilla whipped cream

Chocolate Truffle Cake
vanilla cream anglaise

Dulce de Leche Swirl Cheesecake
graham cracker crust

Gingerbread Cake
sautéed apples, cider and caramel sauces

PASTRY CHEF'S SPECIAL DESSERTS

Chocolate Raspberry Pyramid

glazed bittersweet mousse
raspberry sauce, \$1.25 additional

Individual Fresh Fruit Tart

crisp phyllo pastry
vanilla bean custard, \$1.75 additional

White Chocolate Tulip

fresh raspberries, blueberries and strawberries
blackberry sabayon, \$2.75 additional

SPECIAL DESSERT BUFFETS

\$2.75 additional ~ 50 person minimum

CHOCOLATE LOVER'S BUFFET

Dark chocolate and orange tart
Chocolate dipped strawberries
Ultimate chocolate hazelnut brownies
Raspberry truffle brownies
Chocolate mocha petit fours
Chocolate mint cookies
Mocha grappa truffles
White chocolate Grand Marnier truffles
Milk and bittersweet harmony

A BUFFET OF FAVORITES

Phyllo fresh fruit tartlets
Chocolate mocha petit fours
Chocolate peanut butter truffles
Miniature almond biscotti
Deer Valley gingersnaps
Confetti cookies
Miniature chocolate eclairs
Passion fruit gelées

DEER VALLEY SYMPHONY BUFFET

Fresh strawberries and sabayon sauce
Cinnamon nut rugelah
Chocolate rum truffles
Confetti cookies
Lemon bar diamonds
Espresso brownie bars
Florentine nut bars
Ginger and spice chocolate tart
Russian teacake cookies

DESSERT STATION

(40 person minimum, attendant fee of \$75.00 per hour)

ICE CREAM AND CUPCAKE BAR

Vanilla and Chocolate Ice Creams

Vanilla Chiffon Cupcakes and Chocolate Cupcakes

Build your own sweet treasure with the following treats: Warm chocolate, caramel, strawberries, bananas, chocolate chip cookie crumbles, chopped pecans, toasted almond slices, mini M&M's, maraschino cherries and fresh whipped cream. Top it all off with cream cheese frosting or fluffy chocolate frosting with chocolate or white sprinkles

\$8.00 per person

WEDDING CAKES

Deer Valley offers the finest quality personalized wedding cakes. Each cake is striking and elegant in appearance and tastes delicious, made from scratch with the freshest ingredients. Only unsalted sweet cream butter is used; there is no shortening in the cake, filling or frosting. Cake layers are filled with creams or mousses to enhance the chosen flavor. The buttercream frosting is made in the European method with a meringue base and is flavored to complement the cake. Wedding cake options include but are not limited to the following:

Triple Lemon Cake ~ Lemon sponge cake with lemon cream filling and lemon buttercream.

Buttermilk Spice Cake with vanilla custard filling and apple brandy-scented buttercream.

Deer Valley Carrot Cake with cream cheese filling and orange buttercream.

Mocha Cake ~ Almond sponge cake with chocolate mousse and coffee buttercream fillings and Creme de Cacao buttercream.

Chocolate Cake with raspberry cream filling and white chocolate buttercream.

“Traditional” Ivory Cake with vanilla filling and pure vanilla buttercream.

Chocolate and Vanilla Marble Cake with dark or white chocolate mousse filling.

Macadamia Nut Cake with rum nut filling and rum buttercream.

Devil's Food Cake with chocolate truffle filling and white chocolate buttercream.

Hazelnut Cake with chocolate truffle filling and Frangelico buttercream.

Orange Almond Cake with orange cream filling and Grand Marnier buttercream.

Banana Pecan Cake with chocolate chunks and praline filling and Amaretto buttercream.

Black Forest Cake ~ Chocolate cake moistened with Kirsch syrup with chocolate whipped cream and sweet, dark cherry filling and Kirsch buttercream.

Tiramisu ~ Chocolate sponge cake with an espresso, mascarpone cream filling and a hint of rum buttercream.

Key Lime Cake ~ Lime chiffon cake with key lime custard and key lime-white chocolate buttercream.

Your cake can be displayed in traditional tiers or any arrangement of your choice. We often use fresh flowers supplied by your florist, or we are happy to decorate with any design or ornament you choose.

Our wedding cakes begin at \$5.25 per serving and are sized according to your anticipated number of guests. The top layer is a gift for the bride and groom, and not included in the price. Square and rolled fondant cakes are \$5.50 per serving. "Alice in Wonderland" cakes are \$7.75 per serving. Please add \$.50 per serving for each additional flavor chosen. For other custom designs, please consult the Bakery. Minimum charge for a wedding cake is \$300.00. All cakes supplied by the guest will be assessed a \$200.00 cake service charge.

For delivery and set-up at a location other than Deer Valley Resort facilities, the charge is \$30.00 in Park City, \$55.00 to Heber City, \$65.00 to Salt Lake City and \$100.00 to Alta or Sundance.

BUFFET HORS D'OEUVRES

Seasonal Fresh Fruit Board

with a sour cream, Grand Marnier
and brown sugar sauce,
\$5.50 per person

Imported and Domestic Cheeses

with sliced baguettes and assorted
crackers, \$5.50 per person
(with Country Pate, \$5.75 per person)

Antipasto

Roasted onion and grilled red pepper,
eggplant and asparagus with a
fresh mozzarella, pear tomato, roast garlic
and specialty olive salad,
\$6.75 per person

Trio of Yellow, Blue and Red Corn Tortilla Chips

served with fresh avocado salsa and sweet
corn salsa, \$4.00 per person
(with crisp jicama, cauliflower, carrot and
green and red peppers with a maple lime
cumin sour cream, add \$1.25)

Country Cut Homemade Potato Chips

with a caramelized onion and aged
balsamic dip, \$3.50 per person

Sundried Tomato and Pesto Mascarpone

with sourdough toasts,
\$3.50 per person

Home Smoked Salmon

served with sliced homemade rye bread,
traditional condiments and a lime aioli
\$135.00 per side (serves 15 to 20 people)

Wheel of Brie

with braided brioche, red and green grapes
and whole strawberries,
\$5.25 per person

Cambozola Cheese

with roasted garlic and bruschetta,
\$4.25 per person

Vegetable Market Potpourri

An array of crisp seasonal vegetables served
with a trio of dipping sauces,
\$4.50 per person
(with Parmesan baked pita chips,
add \$2.25)

Parmesan Baked Pita Chips

served with fresh hummus,
\$4.50 per person

COCKTAIL CARVERY

Carved and served in cocktail portions.

Chef's attendant required for carvery. Cost is \$75.00 per hour, per attendant.

ROAST TENDERLOIN OF BEEF

with horseradish béarnaise sauce
\$335.00 each (serves 25)
Rolled and Stuffed (serves 25),
add \$47.50

ROAST MARINATED NEW YORK STRIP

Sliced and served with herbal mushroom
sauce and horseradish béarnaise
\$335.25 each (serves 30)

ROAST BREAST OF TURKEY

with a fresh thyme sauce
\$255.25 each (serves 35)
Rolled and Stuffed (serves 40),
add \$47.50

COUNTRY STYLE BAKED HAM

with a Dijon mustard sauce and
orange honey glaze
\$315.25 each (serves 50)

BLACK CURRANT GLAZED ROAST BREAST OF DUCK

with Dijon mustard sauce (1/2 breast per person)
\$9.25 per person

HORS D'OEUVRES

(30 piece minimum)

Skewered Indonesian Chicken

with a spicy tahini sauce, \$2.50 each

Puffed Cheese Pastry

filled with Roquefort cheese, tart green apple and roasted walnuts, \$2.25 each

Cajun Crab Cakes

with a lemon fresh herb aioli, \$2.85 each

Smoked Shrimp Quesadillas

with feta cheese, black beans, cilantro sour cream and a melon salsa

OR Grilled Chicken Quesadillas with Jack and Cheddar cheeses, black beans, cilantro sour cream and fresh avocado salsa

\$2.75 each for shrimp

\$2.50 each for chicken

Crispy Spring Rolls

with a sweet chili sauce

with duck, beef or shrimp, \$4.00 each

Vegetarian, \$3.75 each

Shrimp and Smoked Sausage Skewers

brushed with a cilantro lime glaze,
\$2.95 each

Potato, Spinach and Onion Beignets

with cilantro coconut chutney, \$2.85 each

Goat Cheese Crostini

with pear tomato and fresh basil with blackberry balsamic essence, \$3.00 each

Smoked Trout

with caramelized onions and a lime caper and dill aioli on sourdough toast,
\$2.50 each

Crisp Shrimp and Cilantro Wontons

with honey-soy and hot mustard dipping sauces, \$3.25 each

Mini Open Faced Reubens

on sliced rye baguettes, \$2.75 each

Coconut Beer Batter Shrimp

with mango chutney, \$3.65 each

Iced Gulf Shrimp

peeled and deveined with a fresh horseradish cocktail sauce and a Dijon remoulade, \$3.50 per person

Wild Mushroom and Chive Risotto Cakes

\$2.75 each

Beef Empanadas

with huckleberry dipping sauce,
\$3.75 each

Assorted Aram Sandwiches

Rare Roast Beef with Pommery mustard and green onions; Southwestern Vegetable or Chicken with sundried tomatoes and basil rolled in Armenian cracker bread,
\$2.45 each

House Cured Gravlax

on rye bread with a caper and red onion relish and a mustard dill sauce, \$2.85 each

Grilled Portobello Mushroom and Roquefort Cheese

on garlic toast, \$2.25 each

Fresh Tuna Tartare

with white truffle oil on a homemade chip with lemon fresh herb aioli, \$3.75 each

Herb Goat Cheese

wrapped in phyllo, \$2.45 each

Sushi - California Roll

Crab, avocado and Oriental rice,
\$3.15 each

Mini Grilled Cheeses

with a warm tomato dip, \$2.25 each

Duck Confit

with cherry chutney on a 5-spice chip,
\$2.85 each

Seared Lamb Tenderloin

on bruschettas with lemon mint tabbouleh,
\$3.25 each

HORS D'OEUVRES

(30 piece minimum)

Pulled Pork Crisp Bread Cups

with a chipotle slaw
\$3.10 each

Fresh Fruit Kebabs

with a poppy seed and Amaretto yogurt
\$3.25 each

Tomato, Kalamata Olive and Basil Bruschettas

\$3.00 each

Feta Fritto

with cilantro mint dip
\$1.85 each

Couscous and Herb Stuffed

Button Mushrooms,
\$3.10 each

Caprese Skewers

mozzarella, tomatoes and fresh basil
\$3.25 each

Mini Gourmet Sandwiches

- Seared roast beef, fresh arugula, shaved Parmesan with honey mustard and caramelized onions
- Seasoned tomatoes, fresh basil, marinated mozzarella and aged balsamic aioli
- Roast breast of turkey with French Brie, fig chutney, tarragon aioli and field greens
(2 pieces per person)
\$4.00 per person

GOURMET PIZZA SELECTIONS

(7" Pizzas - 6 slices)

\$16.25 per pizza

ITALIAN SAUSAGE AND PEPPERONI PIZZA

with caramelized onions and green peppers
and a sundried tomato sauce

GRILLED VEGETABLE PIZZA

with eggplant, leeks, sautéed mushrooms,
roma tomatoes and fresh pesto

WALNUT AND CARMELIZED ONION PIZZA

with roasted garlic and
herb cream cheese

GRILLED ASPARAGUS PIZZA

with prosciutto, fontina, fresh herbs
and roasted garlic

GOURMET FIVE CHEESE PIZZA

with smoked mozzarella, romano, fontina,
pecorino and feta cheeses

SMOKED SHRIMP AND CILANTRO PESTO PIZZA

with roasted corn, goat cheese and
red peppers

ROASTED CHICKEN AND ARTICHOKE PIZZA

with tomatoes, peppers, olives, mushrooms
and a fresh Alfredo sauce

NEW ORLEANS MUFFULETTA PIZZA

with green olive tapenade, salami, ham
and provolone

RECEPTION ACTION STATIONS

All stations are priced per guest. Chef's attendant required for each station.
Attendant's fee is \$75.00 per attendant, per hour
(30 person minimum)

TUNA NICOISE STATION

Pan Seared Tuna, Butter Leaf Lettuce, Haricot Verts, Steamed New Potatoes,
Whole White Anchovies, Boiled Egg Wedges, Capers,
Cherry Tomatoes with Fresh Dill Vinaigrette
\$18.00

PASTA STATION

Penne Pasta and Spinach Linguini,
Roasted Garlic Alfredo Sauce
and Pomodora Sauce,
Grilled Chicken, House-smoked Salmon,
Fresh Baby Spinach, Assorted Grilled Peppers, Zucchini, Diced Onions,
Fresh Herbs, Grated Parmesan Cheese and Crumbled Feta Cheese
\$15.00

MASHED POTATO STATION

Deer Valley Garlic Mashed Potatoes
Whipped Yukon Gold Potatoes and Yam Purée
with an assortment of toppings including:
Grated Wisconsin White Cheddar with Cranberries, Fresh Chives,
Crispy Bacon, Mushroom Gravy, Sour Cream, Blue Cheese Crumbles,
Steamed Broccoli, Brown Sugar and Toasted Pecans
\$15.00

SEAFOOD STATION

(50 person minimum)

Freshly shucked Oysters, Mignonette Sauce, Cocktail Sauce and Lemon Wedges
Iced Gulf Shrimp served in a Sculpted Ice Clam Shell
Chilled Red Crab Claws, Chef's Choice of Ceviche with Garlic Toasts
Spicy Tuna Rolls, Wasabi, Soy Sauce and Pickled Ginger
House Smoked Wild Salmon with Traditional Condiments and Rye Bread,
with Cracked Grain Mustard Sauce
\$28.00

SUSHI STATION

Edamame Pods with Soy Dipping Sauce
Spicy Tuna Poke with Cucumber Chips
Black Seaweed Salad with Lotus Root
Sesame Seaweed Salad
California Rolls, Eel and Tobiko Rolls
Smoked Salmon, Dill and Cream Cheese Roll
with Traditional Condiments of Soy Sauce, Pickled Ginger and Wasabi
\$28.00