

DEER VALLEY 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. We are also pleased to be the caterer for The Lodges at Deer Valley.

Our printed menus are a guide for planning banquet functions. Deer Valley understands 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, local produce, and all natural meat products when possible, and recycling all items that Recycle Utah accepts.

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 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 at Snow Park Lodge, Silver Lake Lodge and Empire Canyon Lodge will have a required minimum attendance of 30 people. Functions at The Lodges at Deer Valley have a required minimum of 20 people. Events with less than the required minimum attendance 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 \$40.00 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 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, beverage and snack 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.

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.

Any decorations including floral items left over 24 hours after the event will be discarded unless prior arrangements have been made. Please be sure to make arrangements with your vendors to handle the removal of these items.

RENTED WARES AND FURNISHINGS: There will be a minimum handling surcharge of \$200.00 for any outside wares or furnishings brought in for an event. This surcharge is subject to increase if the volume of rented items is substantial. Items must be removed from the facility within 24 hours after the event and should be arranged with the contracted vendor.

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 Deer Valley labor will be charged accordingly.

DEPOSIT: An initial **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. A second **nonrefundable** deposit (75% of the anticipated revenue) will be due two weeks prior to your event.

SERVICE CHARGE AND TAX: A service charge of 20 percent and sales tax of 8.45 percent will be added to the cost of all food, beverages (including setups) and State Liquor Store items on each check. A 7.45 percent sales tax will be added to all non-food and beverage charges (including any labor or service fees incurred).

THE LODGES AT DEER VALLEY SUITE CATERING: Catering into individual suites will incur a \$75.00 set-up fee per day, per suite. Suite catering booked within a 48-hour window will incur a \$250.00 per day catering fee. The 20 person minimum applies to all suite events.

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 items (including setups and State Liquor Store) 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.

FOOD TO-GO: Several items from the Deer Valley banquet menu can be ordered for pick up from our kitchens throughout the year. A service charge of 10 percent will be added to all orders. An 8.45 percent sales tax will also be added to all charges.

WEDDING TASTINGS: We invite our wedding couples to taste our food when our restaurants are open and operating, or we can arrange a tasting behind the scenes at a scheduled banquet event. A \$60 chef's fee applies. When our restaurants are closed for the season and banquet events are not scheduled, our chefs will prepare a tasting at cost to cover all food and labor. Menu selections will dictate pricing. Please note that special requests will incur additional fees.

December 2010

BAR SERVICE

HOSTED BAR

(A service charge of 20 percent and sales tax of 8.45% will be added to the bar costs)

Premium Cocktails - \$7.00 each; Top Shelf Cocktails - \$8.00 each; Cordials - \$9.00 each
House Wines - \$30.00 per bottle
Bottled Beer – Imported and Domestic- \$6.00 each
Soda, Juice and Bottled Water - \$3.00 each

CASH BAR

(Prices include tax)

Premium Cocktails - \$8.00 each; Top Shelf Cocktails - \$9.00 each; Cordials - \$10.00 each
House Wine - \$7.00 per glass
Bottled Beer - \$6.00 each
Soda, Juice and Bottled Water - \$3.50 each

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 Extra

BARTENDERS

A bartender charge of \$40.00 per hour/per bar applies with a two-hour minimum per bar.
Deer Valley suggests one bartender for every 75 guests for hosted bars.

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. Consequently, Deer Valley Resort has a "no shot" policy at all functions offering alcohol service. Your understanding of these policies and the laws of the State of Utah listed below will ensure an enjoyable event for you and your guests

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.

MEETING BREAKS

**Coffee, Decaffeinated Coffee
and Herbal Tea**
\$15.00 per pot

Hot Chocolate or Hot Cider
\$16.00 per pot

Fresh Squeezed Orange or Grapefruit Juice
serves approximately 8 people (6 oz.)
\$31.00 per pitcher

Juice from Concentrate
Orange, Grapefruit, Apple or Cranberry
\$18.00 per pitcher

**Fresh Brewed Iced Tea, Milk
or Lemonade from Concentrate**
\$15.00 per pitcher

Fresh Squeezed Minted Lemonade
\$44.00 per gallon

Sparkling Lemon-Cranberry Punch
\$30.00 per gallon

**Assorted Soda, Bottled Water,
V-8 and Minute Maid Juices**
\$3.00 each

A LA CARTE ITEMS

Assorted Fruit Yogurts - \$3.00 each

Whole Fresh Fruit - \$24.00 per dozen

Sliced Seasonal Fruits, Melons and Berries - \$5.95 per person
Chef's choice of fresh yogurt sauce

Imported and Local Artisanal Cheeses - \$6.95 per person
freshly baked baguettes, assorted crackers, homemade marmalades,
chutneys and grain mustards

Deer Valley Gourmet Gorp - \$10.50 per 16 ounce bowl
cashews, almonds, M&M's, peanuts, dried cranberries,
dried red tart cherries and dried pineapple

Bar Mix - \$4.50 per bowl

Pretzels - \$4.00 per bowl

Mixed Nuts - \$11.00 per bowl

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

Luna Bars and Power Bars - \$3.00 each

ProBar - \$4.00 each

"Park City made bars with a delicious combination of whole grains, chunky nuts
and fruit flavors that will simply satisfy."

Housemade Flavored Popcorn - \$5.00 per person
choice of butter and salt, DV Oomph, garlic or sweet and savory

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

Warm, Soft Pretzels - \$28.00 per dozen
stadium mustard and a honey, cracked grain mustard pretzel dip

Chips and Salsa - \$5.75 per person
trio of yellow, blue and red corn tortilla chips,
fresh avocado salsa, roasted sweet corn salsa

FROM OUR DEER VALLEY BAKERY

Freshly Baked Cookies

chocolate chip
double chocolate chip
oatmeal raisin
jumbo, \$36.00 per dozen
½ size, \$21.00 per dozen

Lemon Bars and Espresso Marble Brownies

(3 mini bars per person)
\$3.00 per person

Miniature Assorted Gourmet Cookies

(5 per person)
\$4.00 per person

Housemade Muffins

Nut Breads

Danish

Croissants

Our Scones

Coffee Cake

Brioche Toast

Assorted Bagels

with cream cheese
\$36.00 per dozen

Miniature Chocolate

Dipped Biscotti

red and green grapes
(3 per person)
\$4.75 per person

Chocolate Nut Brownies

Raspberry Granola Bars

Butterscotch Rice

Crispy Treats

Snowshoe Bars

(blond brownie with oats,
pecans, chocolate chips, raisins,
dates and coconut)
\$36.00 per dozen

Fresh

Fruit Tartlets

sugar cookie crust
\$39.00 per dozen
phyllo crust
\$29.00 per dozen

SPECIALTY BREAK MENUS

Mountain Refresher

Fresh fruit kebabs with dip,
Individual fruit yogurts,
Assorted Luna Bars and Power Bars
\$13.00 per person

Energy Booster

Deer Valley Gorp,
Whole fruit and berries,
Assorted Luna Bars and Power Bars
\$11.00 per person

Gourmet Chips and Dips

Tortilla chips, fresh avocado salsa,
fire roasted salsa verde,
Homemade potato chips,
Balsamic and roasted garlic dip
\$8.00 per person

Stadium Favorites

Housemade mini corn dogs
yellow mustard,
Pepper spiced chicken wings,
Deer Valley ranch,
Bar mix, salted mixed nuts
\$8.50 per person

Lemon Lift

Lemon pound cake,
Homemade lemon honey lollipops,
Lemon raspberry tartlets, lemon bars
\$9.25 per person

Champion Cupcakes

Black bottom, carrot cake
and vanilla cupcakes filled and decorated
Mini- \$18 per dozen
Medium- \$30 per dozen
Large- \$42 per dozen
*3 dozen minimum order applies

Sweet Comforts

Chocolate chip, oatmeal raisin
and snickerdoodle cookies,
Chocolate walnut brownies and
apricot granola bars,
2%, fat-free and chocolate milks
(1/2 pints)
\$7.50 per person

Healthy Habits

Vegetable crudité's with
sundried tomato basil dip,
Imported and local artisanal cheeses, freshly
baked baguettes, assorted crackers,
Power Bars and whole fresh fruit
\$15.00 per person

Ruby Retreat

Chocolate dipped strawberries,
Raspberry thumbprint cookies,
Pomegranate jelly bites,
Chocolate covered cranberries
\$8.50 per person

BREAKFAST BUFFETS

20 person minimum at The Lodges at Deer Valley
All other lodges and off-site catering require a 30 person minimum

SKIERS' CONTINENTAL

Sliced seasonal fruits, melons and berries,
Chef's choice of yogurt sauce
Homemade breakfast bakeries, preserves and butter
Fresh squeezed orange and grapefruit juices
Coffee, tea and decaffeinated coffee
\$17.00

SUNRISE BUFFET

Sliced seasonal fruits, melons and berries
Scrambled eggs,
fresh salsa and ketchup
Homemade cinnamon challah French toast
fresh fruit and berry compote
Maple peppered bacon
Crisp New Potatoes
Fresh squeezed orange and grapefruit juices
Coffee, tea and decaffeinated coffee
\$30.00

NATURAL BREAKFAST BUFFET

Sliced seasonal fruits, melons and berries,
Chef's choice of yogurt sauce
Irish oatmeal with Vermont maple syrup
Deer Valley granola, assorted cold cereals with
milk, sundried fruits and nuts
Homemade breakfast bakeries,
preserves and butter
Fresh squeezed orange and grapefruit juices
Coffee, tea and decaffeinated coffee
\$24.00

GREAT ADDITIONS TO BREAKFAST BUFFETS

(minimum order of 50 percent of the group number required)

Scrambled Eggs or Specialty Egg Custard

•spinach, mushroom and Gruyère
•ham, cheddar and onions
\$5.00 per person

French Toast

homemade cinnamon challah,
fresh fruit and berry compote,
Vermont maple syrup, \$5.50 per person

Breakfast Quesadillas

scrambled eggs, Jack and
cheddar cheeses, sautéed peppers and onions
between two flour tortillas,
sour cream, fresh avocado salsa
(1/2 quesadilla per person)
\$5.50 per person

Deer Valley Granola

honey sweetened, baked seed and
nut cereal, \$4.75 per person

Birchermüesli

heart healthy oats, dried fruits, nuts,
fresh apples, cream and a hint of lemon
\$5.50 per person

Assorted Cold Cereals with Milk

\$3.50 per person

Irish Oatmeal

Vermont maple syrup, dried fruits
\$6.00 per person

Breakfast Burrito Wrap

scrambled eggs, pepper Jack cheese,
sautéed peppers and onions
wrapped in a flour tortilla,
salsa on the side
\$8 per person

Homemade Biscuits and Sausage Gravy

\$4.50 per person

Crisp New Potatoes

\$3.00 per person

Maple Peppered Bacon

\$5.00 per person

Smoked Ham or Sausage Links

\$4.50 per person

Single Eggs Benedict

fresh herb hollandaise sauce
\$6.50 per person

Homemade Breakfast Sandwich

•sausage, cheddar and scrambled egg
•maple peppered bacon,
cheddar and scrambled egg
\$8.00 per person

Omelet Station

built to order omelets
\$15.00 per person
(attendant fee of \$75.00 per hour)

SERVED BREAKFAST

20 person minimum at The Lodges at Deer Valley
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~INCLUDES~

Homemade breakfast bakeries, preserves and butter
Fresh squeezed orange juice
Coffee, tea and decaffeinated coffee

~CHOICE OF ONE STARTER~

- Sliced seasonal fruits, melons and berries, Chef's choice of yogurt
- Fresh strawberries, brown sugar, crème fraîche

ENTRÉES

SCRAMBLED EGGS

crisp new potatoes,
maple peppered bacon
\$32.00

EGGS BENEDICT

fresh herb hollandaise sauce,
crisp new potatoes
\$34.00

BREAKFAST QUESADILLAS

scrambled eggs, Jack and cheddar cheeses, sautéed
peppers and onions
between two flour tortillas,
sour cream, fresh avocado salsa,
skillet roasted potatoes,
poblano chilies and onions
\$33.75

DEER VALLEY HUEVOS RANCHEROS

flour tortilla, refried black beans,
sautéed peppers and onions,
Jack and cheddar cheeses,
fresh tomato salsa,
Deer Valley OOMPH! spiced
crisp new potatoes
\$32.50

HOMEMADE QUICHE

baby spinach, mushroom and Gruyère cheese,
maple peppered bacon,
crisp new potatoes
\$34.00

NEW YORK STEAK AND SCRAMBLED EGGS

crisp new potatoes
\$36.00

BELGIAN WAFFLE

homemade waffle, berry and
maple syrups, fresh berries,
whipped cream, powdered sugar
\$32.50

SMOKED SALMON OMELET

three egg omelet, house-smoked salmon, cream
cheese, capers,
red onions, fresh dill,
crisp new potatoes
\$35.00

LUNCHEON BUFFETS

All buffets are accompanied by coffee, decaffeinated coffee and iced tea
20 person minimum at The Lodges at Deer Valley
All other lodges and off-site catering require a 30 person minimum

COUNTRY SANDWICH BUFFET

Sliced rare roast beef, breast of turkey, smoked
ham and pastrami
Ciabatta and fresh sliced breads
Homemade potato chips

Condiments include:

lettuce, sliced heirloom tomatoes,
sunflower sprouts, onions, pickles,
marinated grilled portobello mushrooms,
assorted sliced cheeses, cracked grain mustard,
sundried tomato-herb aioli, mango chutney,
mayonnaise and horseradish sour cream

Choice of one:

- Pasta salad
 - Vegetable salad
 - Tossed green salad, balsamic vinaigrette
- \$24.50

MEXICAN BUFFET

Mixed greens, cumin lime vinaigrette
Flour tortillas and taco salad bowls
Southwestern beans, arroz verde

Choice of one fajita:

- Chicken
- Beef
- Vegetable
- Shrimp

Add \$6.00 for two choices

Choice of one stew:

Chili Verde ~OR~ Chili Colorado

Condiments include:

guacamole, fresh tomato salsa,
Jack and cheddar cheeses, sour cream, lettuce,
tomatoes, fresh cilantro, diced onions
and sliced jalapenos

Enhance with Chicken Tortilla Soup- add \$5.75
\$26.00

NATURAL SALAD BUFFET

Enticing array of healthy salads:
leafy greens, pasta, vegetable and meat
Sliced seasonal fruits and berries
Parmesan baked pita chips, fresh hummus
Homemade bread and butter, \$25.00

DEER VALLEY BUFFET

House smoked wild salmon, caper dill aioli
Pasta, vegetable and green salads
Sliced seasonal fruits and berries
Imported and local artisanal cheeses,
sliced baguettes, assorted crackers

Choice of two miniature gourmet sandwiches:

- Seared Rare Roast Beef*
fresh arugula, shaved Parmesan,
honey mustard, caramelized onions
 - Caprese* - seasoned tomatoes, fresh basil,
marinated mozzarella, aged balsamic aioli
 - Roast Breast of Turkey*
French Brie, fig chutney,
tarragon aioli, field greens
 - New Orleans Muffuletta*
green olive tapenade, salami, ham,
Swiss and provolone cheeses, oregano aioli
- \$33.75

D.V.B.L.T

Sliced roast breast of turkey
Crisp maple bacon
Ciabatta and fresh sliced breads
Pasta and vegetable salads
Homemade potato chips

Condiments include:

assorted sliced cheeses, tomatoes, lettuce,
guacamole, cracked grain mustard,
mayonnaise, sundried tomato-herb aioli
and cherry chutney

\$25.00

SKIERS' SPECIAL

Hearty beef stew
Deer Valley turkey chili, traditional condiments
Chili cheese corn muffins

Choice of one:

- Caesar salad, fresh Parmesan,
homemade croutons
 - Tossed green salad, balsamic vinaigrette
- Compliment with
Gourmet Mini Sandwiches- add \$5.50*
\$22.50

LUNCHEON BUFFETS (Continued)

DEER VALLEY PIZZA BUFFET

Chef's pasta salad
Caesar salad, fresh Parmesan
Choice of three types of pizza
Please refer to page 27 for selections
\$24.50

GRILLED CHICKEN SANDWICH

Chef's choice of vegetable and pasta salads
Fresh ciabatta bun
Condiments include:
Jack cheese, sautéed mushrooms,
lettuce, red tomatoes,
sundried tomato-herb aioli,
sunflower sprouts, onions and pickles
Hand cut steak fries
\$25.00

MEMORIES OF TUSCANY

Wild mushroom and fresh thyme soup
Caesar salad, caprese salad,
Fresh ciabatta bread

Penne pasta with choice of 2 sauces:

- Pomodoro sauce~
tomato, roasted garlic, fresh basil
- Grilled chicken, spinach, sundried tomato, fresh
marjoram sauce
- Italian sausage marinara
- Basil pesto and red onion Alfredo
- Shrimp, roasted red peppers, fresh sage -add \$1
\$24.50

FRENCH DIP SANDWICH BUFFET

Chef's choice of green salad
Marinated tomato salad,
fresh herbs, lemon Dijon vinaigrette
Homemade trio of chips

Choice of one:

- Roast beef, sherry shallot au jus
- Turkey breast, roasted garlic sage au jus,

Condiments include:

Horseradish sauce, hot mustard, homemade
cracked grain mustard, caramelized onions,
wild mushroom sauté, warm green
peppercorn cheese sauce
\$27.00

SOUP AND SALAD BUFFET

Choice of one salad:

- Caesar salad, fresh Parmesan
- Salad of the season

Crisp array of greens and vegetables,
balsamic vinaigrette
Homemade breads and butter

Choice of two soups

Please refer to page 11 for suggestions
\$19.75

WASATCH WRAPS

Chef's choice of green and vegetable salads
Homemade trio of chips

Choice of two wraps:

- Marinated, chilled rib eye steak,
Bermuda onions, arugula pesto, lemon cream
cheese, sundried tomato wrap
- Thinly sliced roast breast of turkey,
Swiss cheese, red leaf lettuce, slow roasted
tomatoes, avocado, sprouts,
cranberry cream cheese, spinach wrap
- Marinated roasted vegetables,
grilled red pepper hummus, garlic wrap

Choice of one soup:

Please refer to page 11 for suggestions
\$26.75

MOUNTAIN GRILLED CHEESES AND SOUP

Iceberg Wedge Salad
red grape tomatoes, crispy bacon,
blue cheese crumbles, glazed walnuts,
Italian herb vinaigrette
Fresh Tomato and Basil Soup
Homemade Chicken Noodle Soup

Choice of three sandwiches:

- Deer Valley grilled cheese (Swiss and Cheddar)
- Grilled Cheddar and Swiss, bacon and tomato
- Smoked turkey, maple pepper bacon,
avocado, Havarti dill cheese
- Grilled Cheddar cheese, green chili and tomato
- Honey ham, caramelized onion, tomato
and Gruyère cheese
- Sautéed mushroom, onion, fresh thyme,
Gruyère and Black Truffle cheeses

Dill Pickle Spears

Homemade sweet potato chips
\$27.50

GREAT ADDITIONS

The following may be added to your buffet

- Deer Valley jumbo cookies- \$3.00
- 1/2 size jumbo cookies- \$1.75
- Freshly baked brownies- \$3.00
- Espresso brownies and lemon bars- \$3.00
- Gourmet assorted miniature cookies- \$4.00
- Choice of dessert (page 22) - \$5.75
- Chef's daily selection of soup- \$5.75
- Additional salad- \$4.00
- Baked potato with sour cream, scallions, cheese,
bacon and salsa- \$5.00

SERVED LUNCHEONS

All luncheon selections are accompanied by your choice of soup or salad, homemade crackers or bread, coffee, decaffeinated coffee and iced tea.

Please refer to page 11 for soup suggestions
(Choice of dessert, add \$5.75).

NOTE- 20 person minimum at The Lodges at Deer Valley
All other lodges and off-site catering require a 30 person minimum

ENTRÉES

GRILLED CHICKEN SANDWICH

sautéed peppers, mushrooms, onions,
fresh basil, melted provolone cheese
on fresh ciabatta,
homemade trio of potato chips
\$29.50

GARDEN CLUB SANDWICH

spinach, Jack cheese, herbed goat cheese,
tomato, cucumber, avocado, sprouts,
sundried tomato aioli on 10-grain bread,
homemade trio of potato chips
\$28.00

ORIENTAL CHICKEN SALAD

tender strips of orange glazed chicken,
Napa cabbage, tat soi, crisp vegetables,
sesame, soy and ginger vinaigrette
\$28.00

GRILLED AHI FILLET

fresh grilled tuna and savory vegetables,
pineapple salsa, fresh ginger sauce,
basmati rice pilaf
\$35.50

GRILLED CHICKEN, SPINACH AND GOAT CHEESE ENCHILADAS

~OR~

BUTTERNUT SQUASH, ANASAZI BEAN AND SHIITAKE MUSHROOM ENCHILADAS

sweet corn, tomatillo sauce,
cilantro lime rice,
Southwestern beans
\$29.00

NEW ORLEANS MUFFULETTA SANDWICH

marinated olive salad,
layers of cherry smoked ham,
salami and mortadella,
Swiss and provolone cheeses,
oregano aioli on a Sicilian roll
homemade trio of potato chips
\$27.50

THINLY SLICED ROASTED TURKEY BREAST WRAP

spinach wrap with Swiss cheese,
red leaf lettuce, roasted roma tomato,
avocado, sprouts, cranberry cream cheese,
homemade trio of potato chips
\$28.50

MARINATED RIB-EYE STEAK SANDWICH

Grilled 6oz. luncheon cut,
sautéed mushrooms and Bermuda onions,
French baguette, melted provolone,
handcut steak fries
\$36.00

GULF SHRIMP LINGUINI

sundried tomatoes, shiitake mushrooms,
fresh basil, roasted garlic, grilled peppers
\$29.00
(Vegetarian \$25.00)
(Chicken \$27.00)

GRILLED CHICKEN CAESAR SALAD

romaine lettuce, Parmesan frico,
lemon garlic dressing, homemade croutons,
grilled marinated chicken breast
\$27.50

SERVED LUNCHEONS

HOUSEMADE SOUPS

Vegetarian and vegan soups available upon request

Italian Vegetable Soup fresh herbs, Parmesan cheese	Shrimp and Crab Bisque (Add \$2.00)
Black Bean Soup sour cream, salsa	Homemade Chicken Noodle
Mushroom and Thyme Soup	Cauliflower, Roquefort and Crispy Pancetta
Caesar Salad Soup	White Bean and Ham rosemary, sundried tomatoes
Lamb and Wild Mushroom Stew	Manhattan Clam Chowder
Potato Leek Soup	New England Clam Chowder
Chicken and Sausage Gumbo	Roasted Corn Chowder house smoked shrimp (Add \$2.00)
Broccoli Cheddar Soup	Crawfish Bisque (Add \$2.00)
Bacon, Potato & Roasted Corn Chowder	Roasted Tomato and Vegetable goat cheese bruschettas
Roasted Butternut Squash pepitas, cilantro sour cream	
Tomato Basil Soup	

SPECIALTY SALADS

Iceberg Wedge Salad baby iceberg wedges, red grape tomatoes, crispy bacon, blue cheese crumbles, glazed walnuts, Italian herb vinaigrette	Hearts of Romaine Caesar Salad tender young romaine hearts, homemade croutons, lemon-garlic dressing freshly shaved Parmesan cheese
Salad of the Season crisp array of greens, cucumber ribbons, heirloom tomatoes, balsamic vinaigrette	Butter Lettuce Salad butter leaf lettuce, micro greens, dried cherries, air-dried carrots, Shepherd Farm feta cheese, blood orange lime vinaigrette
Caprese Salad fresh mozzarella cheese, vine ripe tomatoes, fresh basil, balsamic reduction,	Arugula Salad citrus marinated beets, fresh arugula, maple roasted walnuts, goat cheese crumbles, lemon Dijon vinaigrette
Crisp Field Greens crisp jicama, red and yellow peppers, sherry pecan vinaigrette	

DEER VALLEY MENUS ON THE GO

BAG BREAKFASTS

All bag breakfasts include paper napkin, utensils and a moist towelette.

Fresh brewed coffee, tea and decaffeinated coffee served.

\$22.50 per person

Prior to 7am

Deer Valley granola,
individual fruit yogurt,
whole fresh fruit, Power Bar,
Naked Orange Juice, bottled water

After 7am

Homemade muffin,
whole fresh fruit, Power Bar,
individual fruit yogurt,
Naked Orange Juice, bottled water

PLEASE NOTE: Functions starting prior to 7:00 a.m. will incur a labor fee of \$200 per half hour

BAG LUNCHESES

All lunches include whole fruit, homemade potato chips,
Deer Valley ½ size jumbo cookie, bottled water, paper napkin,
utensils and a moist towelette.

Choice of two:

GRILLED CHICKEN SANDWICH

grilled chicken breast, plum tomatoes, fresh basil,
smoked Gouda cheese, sundried tomato aioli, ciabatta bun

RARE ROAST BEEF AND CHEDDAR CHEESE SANDWICH

caramelized onions, tomato, lettuce,
tarragon mustard aioli, whole wheat bread

D.V.B.L.T. SANDWICH

carved roast breast of turkey, maple bacon, tomato,
lettuce, guacamole, honey mustard aioli, whole grain bread

MARINATED PORTOBELLO MUSHROOM AND GRILLED EGGPLANT SANDWICH

roma tomatoes, mixed greens, goat cheese,
roasted red pepper aioli, fresh ciabatta

NEW ORLEANS

MUFFULETTA SANDWICH

marinated olive salad, layers of cherry smoked ham,
salami, mortadella, Swiss and provolone cheeses,
oregano aioli, Sicilian style bread

\$24.50 per person

DINNER BUFFETS

20 person minimum at The Lodges at Deer Valley
All other lodges and off-site catering require a 30 person minimum

FROM THE GRILL

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

5 oz. Marinated Rib-Eye Steak and Lemon Herb Chicken

- soy, balsamic marinated rib-eye steak, sautéed peppers, mushrooms and onions
- marinated chicken breast, sautéed savoy cabbage, caramelized onions, roasted walnuts, fresh thyme sauce

\$40.00

(5 oz. Tenderloin substitution, add \$9.00)

Grilled Salmon Fillet

honey-soy glaze, fresh ginger cream sauce,
Oriental vegetables

\$39.50

Lemon Herb Chicken and Salmon

- marinated chicken breast, sautéed savoy cabbage, caramelized onions, roasted walnuts, fresh thyme sauce
- honey-soy glazed salmon fillet, fresh ginger sauce, Oriental vegetables

\$39.00

Gourmet Grill Buffet

1/3 lb. handmade beef burgers,
marinated grilled chicken breasts,
housemade bratwursts with a
selection of fresh sandwich buns,

Condiments include:

sautéed mushrooms and peppers,
caramelized sweet onions with fresh thyme,
caraway enhanced sauerkraut,
tomato and mint chutney, homemade mustards,
assorted sliced cheeses, blue cheese crumbles,
red leaf lettuce, tomatoes, Spanish onions, pickles

\$37.50

Pan Seared Mahi Mahi

caramelized shallots, baby spinach,
shiitake mushrooms,
tarragon Dijon mustard sauce

\$39.50

5 oz. Marinated Rib-Eye Steak and Salmon Fillet

- soy, balsamic marinated rib-eye steak, sautéed peppers, mushrooms and onions
- honey-soy glazed salmon fillet, fresh ginger cream sauce, Oriental vegetables

\$41.00

(5 oz. Tenderloin substitution, add \$9.00)

Bourbon Barbecued Beef Ribs and Jalapeno Lime Glazed Chicken

- brown sugar rubbed beef ribs, bourbon barbecue sauce
- grilled jalapeno lime glazed chicken breasts, thighs and drumsticks

\$35.00

(Substitute Baby Back Ribs, add \$7.00)

STARCH OPTIONS

(Please choose one)

- Marinated Roasted Fingerling Potatoes
 - Wild Mushroom and Chive Risotto
 - Roasted Garlic Mashed Potatoes
 - Almond Scallion Basmati Rice
 - Dutch Oven Roquefort Potatoes
 - Long Grain and Wild Rice
 - Porcini Crusted Shallot Risotto Cakes
 - Fresh Rosemary Polenta
 - Sweet Potato Au Gratin
 - Baked Potato with sour cream, scallions, cheese, bacon and salsa
- (Add \$1.50)

FROM THE CARVING BOARD

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

Choice of one starch:

- Roasted Garlic Mashed Potatoes
with Mushroom Gravy
- Marinated Fingerling Potatoes
- Wild Mushroom and Chive Risotto
- Almond Scallion Basmati Rice
- Fresh Rosemary Polenta
- Dutch Oven Roquefort Potatoes
- Porcini Crusted Shallot Risotto Cakes
 - Sweet Potato Au Gratin
 - Long Grain and Wild Rice

Carvery Selections:

Roast Breast of Turkey
fresh thyme sauce, cranberry chutney,
forest mushroom dressing
\$37.25

Herb Crusted Prime Rib Roast
horseradish sauce, natural juices
\$42.50

Marinated Niman Ranch Pork Loin
Apple cider butter sauce
\$46.25

Tenderloin of Beef
horseradish béarnaise,
wild mushroom sauce
\$52.00

Fire Roasted Leg of Lamb
fresh herbs, lemon and garlic, \$51.50
(Empire Canyon Lodge only)

Marinated Roast New York Strip
horseradish béarnaise, au jus
\$46.75

Pan Seared Duck Breast
Pomegranate au jus
\$46.50

Seared Venison Leg
Moroccan tomato jam
\$53.00

Roasted Buffalo Tri Tip
oyster mushroom sauce
\$47.00

Country Style Bone-in Baked Ham
orange-honey glaze,
cracked grain mustard sauce
\$37.00

Great Additions:

3 oz. Marinated Lemon-Herb Chicken
sautéed savoy cabbage, caramelized onions,
roasted walnuts, fresh thyme sauce
\$8.00

3 oz. Grilled Salmon Fillet,
honey-soy glaze, fresh ginger cream sauce
Oriental vegetables, \$9.50

Pan Seared Seasonal Fresh Fish Fillet,
caramelized shallots, baby spinach, shiitake
mushrooms, tarragon Dijon mustard sauce
Market Price

Chef's Choice of Fresh Hot Vegetable, \$4.00

Mashed Potato Station
Deer Valley garlic mashed potatoes,
whipped Yukon Gold potatoes and Yam puree
Toppings include grated Wisconsin White Cheddar with cranberries,
fresh chives, crispy bacon, mushroom gravy, sour cream,
blue cheese crumbles, brown sugar and toasted pecans
\$11.00, Chef attendant fee applies

THEME BUFFETS

SOUTHWESTERN DINNER BUFFET

(30 person minimum)

HOUSEMADE TORTILLA SOUP

TOSSED GREEN SALAD

pumpkin seeds, red peppers, crisp tortilla strips,
lime-cilantro vinaigrette

FAJITAS

Choice of one:

- Chicken ▪Carne Asada ▪Shrimp (Add \$4.50)
- Sautéed Butternut Squash and Portobello Mushroom

For additional fajita choice, add \$4.00 per person

ENCHILADAS

Choice of one:

- Roasted chicken, red enchilada sauce, cilantro and cheese
- Butternut squash, roasted corn, shiitake mushroom, tomatillo sauce and Anasazi beans

STEWES

Choice of one:

- Chili Verde
(pork, roasted tomatillo and cilantro)
- Chili Colorado
(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)

CONDIMENTS INCLUDE:

guacamole, fresh tomato salsa, Jack and cheddar cheeses,
sour cream, lettuce, jalapeno ranch dressing, tomatoes, diced onions, sliced jalapenos

DESSERT BUFFET:

Margarita Tart

Warm Chocolate Mole Bread Pudding
with caramel sauce

Mexican Wedding Cookies

Coffee, Decaffeinated Coffee and Tea

Price: \$46.00 per person

ITALIAN BUFFET

(30 person minimum)

SUNDRIED TOMATO AND PESTO MASCARPONE

sourdough toasts

HEARTS OF ROMAINE CAESAR SALAD

tender young romaine hearts, freshly shaved Parmesan cheese,
homemade croutons, lemon-garlic dressing

ANTIPASTO

roasted onion, grilled red pepper,
eggplant and asparagus

CAPRESE SALAD

Fresh mozzarella cheese, vine ripe tomatoes,
fresh basil, balsamic reduction

CHICKEN SALTIMBOCCA

prosciutto wrapped chicken breast, sage cream cheese

PENNE PASTA

Choice of one sauce:

- Traditional Italian bolognese
- Wild Mushroom, cream sherry, fresh chives
- Marinated grilled chicken, spinach,
basil, sundried tomatoes, toasted pine nuts
- Scallops, shrimp, roasted red peppers, fresh sage
(Add \$2.00 for seafood pasta)

CARVERY

Choice of one:

- Loin of Pork
- New York Strip Loin of Beef

(Carvery selection rolled with spinach, wild mushrooms, grilled leeks, Madeira sauce)

FRESHLY BAKED ROSEMARY POLENTA

grilled vegetable marinara

FRESH WHOLE WHEAT CIABATTA BREAD

DESSERT BUFFET:

Fresh Strawberries with Zabaglione
Almond Biscotti

Choice of one:

- Tiramisu with Chocolate Lady Fingers
- Chocolate Hazelnut Mascarpone Torte

Coffee, Decaffeinated Coffee and Tea

Price: \$59.00 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

baby spinach, red peppers, fresh Parmesan cheese,
warm bacon mustard vinaigrette

ICED GULF SHRIMP

Dijon rémoulade, spicy cocktail sauce

SOFT SHELL CRAB

roasted pepper aioli

CREOLE GUMBO

smoked sausage and chicken stew spiced with freshly chopped onions, scallions, okra,
celery and green pepper finished with red pepper and Tabasco

BLACKENED ~or~ CORNMEAL CRUSTED CATFISH

lemon thyme aioli
(substitute chicken, Add \$2.00)

BAYOU PRIME RIB

sauce de bris

RED BEANS AND RICE

BRAISED GREENS

collard greens, mustard greens, turnip greens, kale,
cayenne pepper vinegar

FRESHLY BAKED FRENCH BREAD BAGUETTES

DESSERT BUFFET:

Chocolate Chess Pie

bittersweet chocolate custard filling, fresh whipped cream

Key Lime Tartlet

graham cracker crust, fresh whipped cream

Warm Bread Pudding Creole Style

rich, buttery whiskey sauce

GREAT ADDITION:

Bananas Foster Station

(add \$10.00 per person; Chef attendant fee of \$75.00 per hour applies)
bananas sautéed in butter, brown sugar, cinnamon and banana liqueur,
then flamed with rum and served over vanilla ice cream.

Coffee, Decaffeinated Coffee and Tea
Price: \$55.00 per person

SEAFOOD BUFFET*

(50 person minimum)

COLD SELECTIONS:

Home Smoked Salmon

traditional condiments, caper aioli

Sundried Tomato and Pesto Mascarpone

sourdough toasts

Fresh Baby Spinach Salad

cremini mushrooms, red peppers,
crisp bacon, fresh Parmesan

Iced Gulf Shrimp

fresh horseradish cocktail sauce,
Dijon remoulade and lemons
(4 per person)

Green Thai Curry Calamari Salad

sautéed calamari, spicy curry, coconut milk

Choice of one:

- Fresh Oysters on the half shell
- Oysters Rockefeller
- Snow Crab Lollipops (4 per person- Add \$4.00)
- Tuna Tartare- white truffle oil, lemon aioli
(Add \$5.75)

Sushi - California Rolls

crabmeat, cucumber, avocado
(3 per person)

HOT SELECTIONS:

Steamed Clams

Fresh herb, white wine
garlic broth (5 per person)

Grilled Chicken Penne Pasta

sundried tomatoes, fresh basil,
toasted pine nuts

Cajun

Crab Cakes

lemon fresh herb aioli

Choice of Fish:

•Seared Market Fresh Fish

wilted baby spinach, caramelized onions,
fresh tarragon Dijon sauce

•Honey-Soy Glazed Sablefish or Salmon

sautéed Oriental vegetables,
fresh ginger beurre blanc

CARVERY:

Choice of one:

•Roast Turkey Breast Roulade

spinach, leeks, shiitake mushrooms, lemon-thyme sauce

•Black Currant Glazed Roast Breast of Duck

Dijon mustard sauce, (Add \$2.00)

•Herb Crusted Double R Ranch Prime Rib of Beef

natural juices, fresh horseradish sauce, (Add \$3.00)

(Carvery selection includes Deer Valley garlic mashed potatoes with mushroom gravy)

PASTRY CHEF'S SELECTION OF DESSERTS

Homemade Breads and Butter

Coffee, Decaffeinated Coffee and Tea

Price: \$72.00 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.

*For two entrée selections add \$5 per guest to the highest priced entrée chosen. If guests are given the option to choose from two entrées the night of the event, a \$10.00 per guest fee will be applied.

Place cards are required to designate entrée selections to the banquet staff.

(20 person minimum at The Lodges at Deer Valley;

All other lodges and off-site catering require a 30 person minimum)

MEAT ENTRÉES

GRILLED PORK TENDERLOIN

caramelized onions, Gala apples,
Dijon mustard sauce,
mashed sweet potatoes
\$42.50

DOMESTIC RACK OF LAMB

roasted with pesto, rosemary jus,
marinated roasted new potatoes
\$64.00

9 oz. NEW YORK STEAK

sautéed peppers, onions and mushrooms,
garlic-herb butter, crisp sweet onions,
marinated roasted new potatoes
\$54.50

RACK OF LAMB

olive and fresh herb crusted rack of lamb,
fresh basil ratatouille,
asiago and chive polenta
\$63.00

6oz. TENDERLOIN OF BEEF

St. Andre cheese and truffle farce,
homemade focaccia discs,
rich red wine sauce
\$50.00

GRILLED TENDERLOIN OF BEEF

8 oz. filet of beef,
cracked grain mustard sauce,
roasted garlic mashed potatoes,
mushroom sauce
\$59.50

VENISON STROGANOFF

seared venison medallions, wild mushroom
sour cream sauce, crisp potato straws
\$48.00

STUFFED LOIN OF PORK

~OR~

NEW YORK STRIP

rolled with spinach, portobello mushrooms
and leeks, porcini mushroom sauce,
roasted garlic mashed potatoes
NEW YORK STRIP - \$55.50
PORK LOIN - \$45.00

SEAFOOD ENTRÉES

HONEY-SOY GLAZED SALMON

Oriental udon pancake, sesame snap peas,
fresh ginger beurre blanc
\$48.00

JASMINE RICE CRUSTED HALIBUT

dauphinoise potato discs,
Véronique sauce
(Market Price)

MAPLE SMOKED BLACK COD

miso marinated baby bok choy,
Chinese black sticky rice cake,
Shallot butter sauce
\$50.00

CHIVE CRUSTED SCALLOPS

homemade Black Mission fig and
cracked grain mustard risotto
\$42.00

PESCE AQUA PAZZA

seared escolar, sautéed tiger prawns,
steamed lobster tail, littleneck clams,
mussels, seared scallops,
oven roasted cherry tomatoes,
caramelized garlic cloves,
steamed Yukon gold potatoes,
fresh herbs, rich seafood saffron broth
\$64.00

POULTRY ENTRÉES

CHICKEN SALTIMBOCCA

prosciutto wrapped chicken breast,
sage cream cheese, porcini crusted
oyster mushroom risotto cake,
roasted baby tomatoes, shallot jus
\$43.00

BREAST OF ROAST DUCKLING

black currant glaze,
Dijon mustard sauce, wild rice pilaf
(Market Price)

POACHED CHICKEN BREAST

parisienne style potatoes and zucchini,
roasted roma tomatoes, lemon basil broth
\$41.00

STUFFED QUAIL

Israeli couscous stuffed quail,
watercress salad, blackberry jus
\$38.00

GRILLED BREAST OF CHICKEN

Italian vegetable couscous,
sweet basil pesto, yellow pepper coulis
\$42.00

MARINATED LEMON HERB CHICKEN

sautéed julienne seasonal vegetables,
fresh thyme sauce,
sundried tomato and herb polenta
\$41.00

STUFFED BREAST OF TURKEY

rolled with spinach, leeks and marinated portobello mushrooms,
lemon thyme sauce, roasted garlic mashed potatoes
\$45.00

VEGETARIAN ENTRÉES

\$ 39.50 per person

WILD MUSHROOM AND ENGLISH SPINACH CREPES

roasted garlic Alfredo,
seasonal vegetables, sweet potato chips

HERBED MASHED POTATO LASAGNA

fresh roasted roma tomato sauce,
Gruyère cheese, fried leeks

ASIAN NOODLE STIR-FRY

Oriental vegetables, marinated tofu,
sweet chili sauce

ROASTED ROOT VEGETABLE PAELLA

slow roasted carrots, sweet potatoes, parsnips,
turnips, baby beets, saffron rice,
garnished with marinated and
fried artichokes and enoki mushrooms

ARTICHOKE TART WITH WALNUT PASTRY

on a bed of field greens,
fresh seasonal vegetables

WILD MUSHROOM AND LEEK RISOTTO

fresh crimini, oyster, portobello,
shiitake and enoki mushrooms
sautéed in a garlic and leek butter,
simmered in a rich porcini stock,
garnished with fried herbs

ROOT VEGETABLE AU GRATIN

slowly baked Idaho potato,
butternut squash, parsnip and yam,
Gruyère and thyme cream sauce

BAKED GARLIC POLENTA WITH HERB RATATOUILLE

baked polenta smothered in a rich tomato,
red and green pepper, Spanish onion, garlic,
eggplant and Parmesan cheese sauce

VEGETABLE MIXED GRILL

pesto marinated baby mozzarella,
pear tomato, grilled Ciabatta skewers,
chive polenta with sautéed spinach,
grilled vegetable stacks

SERVED DINNERS

SOUPS OR SALADS

(Choose One)

Salad of the Season

crisp array of greens,
cucumber ribbons, heirloom tomatoes,
balsamic vinaigrette

Baby Spinach and Grilled Gala Apple Salad

maple sugar roasted cashews, feta cheese,
tarragon Dijon mustard vinaigrette
(Add \$1.75)

Butter Lettuce Salad

butter leaf lettuce, micro greens,
dried cherries, air-dried carrots,
Shepherd Farm feta cheese,
blood orange lime vinaigrette

Arugula Salad

citrus marinated beets, fresh arugula,
maple roasted walnuts, goat cheese crumbles,
lemon Dijon vinaigrette, (Add \$1.50)

Hearts of Romaine Caesar Salad

tender young romaine hearts,
freshly shaved Parmesan cheese,
homemade croutons, lemon-garlic dressing

Crisp Field Greens

crisp jicama, red and yellow peppers,
sherry pecan vinaigrette

Iceberg Wedge Salad

baby iceberg wedges, red grape tomatoes,
crispy bacon, blue cheese crumbles,
glazed walnuts, Italian herb vinaigrette
(Add \$2.00)

Caprese Salad

fresh mozzarella cheese,
vine ripe tomatoes, fresh basil,
balsamic reduction, (Add \$2.00)

Homemade Duck Confit Salad

Deer Valley cracked grain fig mustard, mizuna
salad, green apple gelée, apple cider Dijon
vinaigrette (Add \$2.25)

Italian Vegetable Soup

fresh herbs, Parmesan cheese

Black Bean Soup

sour cream, salsa

Mushroom and Thyme Soup

Caesar Salad Soup

Lamb and Wild Mushroom Stew

Chicken and Sausage Gumbo

white rice

Chilled Gazpacho

Broccoli Cheddar Soup

Bacon, Potato & Roasted Corn Chowder

Roasted Butternut Squash

pepitas, cilantro sour cream

Roasted Tomato and Vegetable

goat cheese bruschettas

Crawfish Bisque (Add \$2.00)

Tomato Basil Soup

Shrimp and Crab Bisque (Add \$2.00)

Potato Leek Soup

Homemade Chicken Noodle

Cauliflower, Roquefort and Crispy Pancetta

White Bean and Ham

rosemary, sundried tomatoes

Manhattan Clam Chowder

New England Clam Chowder

Roasted Corn Chowder

house smoked shrimp

(Add \$2.00)

**Vegetarian and vegan soups
available upon request*

DESSERT SELECTIONS

(Choice of two desserts, add \$2.00)

Chocolate Malted Torte
rice crispy crust,
vanilla cream anglaise

Deer Valley Carrot Cake
cream cheese frosting

Passion Fruit Pound Cake
tropical fruit and berries

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

Tiramisu
chocolate sponge cake,
mascarpone, rum, espresso

Deer Valley Cheesecake
strawberry sauce

Vanilla Panna Cotta
Light creamy custard,
fresh fruit compote, almond lace cookie

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

Lemon Limoncello
mascarpone cream, limoncello cake
Strawberry sauce

Chocolate Snowball
semisweet chocolate,
sweetened vanilla whipped cream

Gingerbread Cake
sautéed apples,
cider and caramel sauces

Fresh Fruit Tart
crisp phyllo pastry
vanilla bean custard (Add \$1.75)

Black Diamond Chocolate Timbale
rich chocolate brownie-cake,
fresh raspberries, candied cocoa nibs
(raspberry ice cream, add \$1.25,
not available on buffets)

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, 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)

Caramel Apple Tart
shortbread crust,
sweetened vanilla whipped cream

Chocolate Truffle Cake
vanilla cream anglaise

Dulce de Leche Swirl Cheesecake
graham cracker crust

SPECIAL DESSERT BUFFETS

(\$3.50 additional ~~ 50 person minimum)

CHOCOLATE LOVER'S BUFFET

Chocolate dipped strawberries
Chocolate obsession cookies
Raspberry truffle brownies
Chocolate mocha petit fours
Chocolate mint cookies
Chocolate pecan caramel crunch cake
Mocha rum truffles
White chocolate Grand Marnier truffles
Milk and bittersweet harmony bites

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 éclairs
Passion fruit gelées
Butterscotch rice crispy bites

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
Chocolate raspberry truffle tartlets
Russian teacake cookies

DESSERT STATIONS

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

ICE CREAM AND CUPCAKE BAR

Vanilla and Chocolate Ice Creams
Vanilla Chiffon and Chocolate Cupcakes
cream cheese frosting and fluffy chocolate
frosting, warm chocolate, caramel, strawberries,
bananas, chocolate chip cookie crumbles,
chopped pecans, toasted almond slices,
mini M&M's, maraschino cherries
and fresh whipped cream.
\$8.50 per person

TARTS AND PIES

White Chocolate Banana Cream,
Apple Marzipan Galette,
Key Lime Chiffon Pie, Chocolate Silk Pie,
Five Nut Tart with Sugar Cookie Crust
served with fresh whipped cream and
vanilla bean ice cream, \$11.00 per person

FIRESIDE FONDUES

(Empire Canyon Lodge only)
Chocolate, caramel and white chocolate
Grand Marnier fondues
with strawberries, bananas, apples, dried
apricots, cinnamon pound cake,
almond biscotti and our famous
Deer Valley cookies
\$12 per person

ICE CREAM AND COOKIE SANDWICH STATION

Gingersnaps with Lemon Ice Cream,
Double Chocolate with Coffee Ice Cream
Chocolate Chip with Vanilla Bean Ice Cream
Lemon Sable with Blackberry Ice Cream
\$9.00 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 cake, lemon cream filling, lemon buttercream

Buttermilk Spice Cake ~ vanilla custard filling, apple brandy-scented buttercream

Deer Valley Carrot Cake ~ cream cheese filling, orange buttercream

Mocha Cake ~ almond sponge cake, chocolate mousse,
coffee buttercream fillings, crème de cacao buttercream

Chocolate Cake ~ raspberry cream filling, white chocolate buttercream

“Traditional” Ivory Cake ~ vanilla filling, pure vanilla buttercream

Chocolate and Vanilla Marble Cake ~ dark or white chocolate mousse filling

Macadamia Nut Cake ~ rum nut filling, rum buttercream

Devil's Food Cake ~ chocolate truffle filling, white chocolate buttercream

Hazelnut Cake ~ chocolate truffle filling, Frangelico buttercream

Orange Almond Cake ~ orange cream filling, Grand Marnier buttercream

Banana Pecan Cake ~ chocolate chunks, praline filling, Amaretto buttercream

Black Forest Cake ~ chocolate cake, Kirsch syrup, chocolate whipped cream,
dark cherry filling, Kirsch buttercream

Tiramisu ~ chocolate sponge cake, espresso, mascarpone cream filling, rum buttercream

Key Lime Cake ~ lime chiffon cake, key lime custard, 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 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. Prices begin at \$5.75 per serving for round tiers and \$6.00 for square or other shapes. Rolled fondant cakes are \$6.25 per serving. "Alice in Wonderland" cakes are \$8.25 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.

Groom's cakes are available and pricing starts at \$3.00 per serving with a minimum charge of \$200.00. Cakes are made to feed a half portion to each guest and are priced this way.

For delivery and set-up at a location other than Deer Valley Resort facilities, the charge is \$45.00 in Park City (84068), \$55.00 (84098), \$75.00 to Heber City, \$80.00 to Salt Lake City and \$100.00 to Alta or Sundance.

BUFFET HORS D'OEUVRES

(20 person minimum at The Lodges at Deer Valley;
All other lodges require a 30 person minimum)

Seasonal Fresh Fruit Board

Grand Marnier, sour cream
and brown sugar sauce
\$5.95 per person

Imported and Local Artisanal Cheeses

sliced baguettes, assorted crackers,
homemade marmalades, chutneys and
grain mustards, fresh berries and grapes
\$6.95 per person

Antipasto

•roasted onion, grilled red pepper,
eggplant, asparagus
•fresh mozzarella, pear tomato,
roasted garlic, specialty olive salad
\$7.25 per person

Trio of Yellow, Blue and Red

Corn Tortilla Chips

fresh avocado salsa,
sweet corn salsa,
\$5.75 per person

Parmesan Baked Pita Chips

fresh hummus
\$4.75 per person

Sundried Tomato and Pesto Mascarpone

homemade sourdough toasts
\$3.95 per person

Home Smoked Salmon

sliced housemade rye bread,
traditional condiments, lime aioli
\$145.00 per side (serves 15 to 20 people)

Wheel of Brie

braided challah bread,
red and green grapes, whole strawberries
\$6.00 per person

Cambozola Cheese

roasted garlic, fresh grapes,
housemade bruschettas
\$4.95 per person

Vegetable Market Potpourri

crisp seasonal vegetables,
trio of dipping sauces
\$4.95 per person
(add Parmesan baked pita chips, \$2.25)

Trio of Country Cut

Homemade Potato Chips

caramelized onion and aged balsamic dip,
\$3.95 per person

COCKTAIL CARVERY

Carved and served in cocktail portions.

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

ROAST TENDERLOIN OF BEEF

horseradish béarnaise
\$350.00 each (serves 25),
Rolled and Stuffed
(serves 25), add \$50.00

MARINATED NEW YORK STRIP

herbal mushroom sauce,
horseradish béarnaise
\$350.00 each (serves 30)

ROAST BREAST OF TURKEY

fresh thyme sauce, cranberry chutney
\$265.00 each (serves 35),
Rolled and Stuffed
(serves 40), add \$50.00

ORANGE HONEY GLAZED HAM

Dijon mustard sauce
\$330.00 each
(serves 50)

BLACK CURRANT GLAZED ROAST BREAST OF DUCK

Dijon mustard sauce
(1/2 breast per person)
\$9.75 per person

HORS D'OEUVRES

(30 piece minimum)

Skewered Indonesian Chicken
peanut satay sauce, \$2.75 each

Puffed Cheese Pastry
Roquefort cheese, tart green apple,
roasted walnuts, \$2.50 each

Cajun Crab Cakes
lemon fresh herb aioli, \$2.95 each

Smoked Shrimp Quesadillas
feta cheese, black beans,
cilantro sour cream, melon salsa, \$2.95 each

Grilled Chicken Quesadillas
Jack and cheddar cheeses, black beans, cilantro
sour cream, fresh avocado salsa
\$2.75 each

Crispy ~or~ Chilled Spring Rolls
sweet chili dipping sauce
•duck, beef or shrimp, \$4.25 each
•vegetarian, \$3.95 each

Shrimp and Smoked Sausage Skewers
brushed with a cilantro lime glaze
\$2.95 each

Potato, Spinach and Onion Beignets
cilantro coconut chutney, \$3.00 each

Goat Cheese Crostini
pear tomato, fresh basil, brioche toast
blackberry balsamic essence, \$3.25 each

House Smoked Trout
caramelized onions, lime caper and dill aioli,
sourdough toast, \$2.75 each

Crisp Shrimp and Cilantro Wontons
honey-soy and hot mustard
dipping sauces
\$3.50 each

Mini Reubens
sliced homemade swirl rye baguettes
\$2.95 each

Coconut Beer Batter Shrimp
mango chutney
\$3.85 each

Iced Gulf Shrimp
fresh horseradish cocktail sauce,
Dijon remoulade
\$3.75 per person (2 shrimp)

Vanilla Enhanced Coronettes
arugula, goat cheese, mango,
papaya and basil salad
\$3.75 each

**Wild Mushroom and
Chive Risotto Cakes**
lemon aioli, \$2.85 each

Beef Empanadas
huckleberry dipping sauce
\$3.95 each

Lobster Bites
Creamy lobster, green onion and sherry Alfredo,
crisp choux pastry shell
\$3.95 each

Assorted Aram Sandwiches
Armenian cracker bread
•Southwestern Vegetable
•Chicken, sundried tomatoes, basil
•Rare Roast Beef,
Pommery mustard, green onions
\$2.55 each

Grilled Portobello Mushroom
Roquefort cream cheese, garlic toast
\$2.50 each

Fresh Tuna Tartare
white truffle oil, homemade golden tortilla chip,
lemon fresh herb aioli
\$3.95 each

**Artichoke, Slow Roasted Tomato
and Goat Cheese Tapenade**
home baked hazelnut cracker
\$2.60 each

Sushi - California Roll
crab, avocado and Oriental rice
\$3.30 each

Mini Grilled Cheeses
warm tomato dip, \$2.50 each

Duck Confit
cherry chutney, 5-spice chip
\$3.25 each

HORS D'OEUVRES

(30 piece minimum)

Pulled Pork Ciabatta Sandwich

chipotle slaw
\$3.50 each

Marinated and Seared Lamb Tenderloin

grilled baguette,
tomato and mint chutney, basil pesto
\$3.50 each

Fresh Fruit Kebabs

poppy seed and Amaretto yogurt
\$3.50 each

Tomato, Kalamata Olive and Basil on Grilled Flatbread

\$3.15 each

Lamb Lollipops

Provençal crusted lamb
\$4.25 each

Caprese Skewers

mozzarella, tomatoes, fresh basil
\$3.50 each

Mini Gourmet Sandwiches

(Please choose two)

- Seared roast beef, fresh arugula, shaved
Parmesan, honey mustard,
caramelized onions
- Seasoned tomatoes, fresh basil, marinated
mozzarella, aged balsamic aioli
- Roast breast of turkey, French Brie, fig chutney,
tarragon, field greens
 - New Orleans Muffuletta
green olive tapenade, salami,
ham, provolone, oregano aioli
(2 pieces per person)
\$5.50 per person

GOURMET PIZZA SELECTIONS

(7" Pizzas - 6 slices)

\$17.25 per pizza

ITALIAN SAUSAGE AND PEPPERONI PIZZA

caramelized onions, green peppers,
sundried tomato sauce

GRILLED VEGETABLE PIZZA

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

ALPINE PIZZA

crisp bacon, Gruyère cheese,
caramelized onion, fresh thyme cream sauce

GRILLED ASPARAGUS PIZZA

prosciutto, fontina, fresh herbs,
roasted garlic Alfredo

WALNUT AND CARAMELIZED ONION

roasted garlic, herb cream cheese

GOURMET FIVE CHEESE PIZZA

smoked mozzarella, Romano, fontina,
pecorino and feta cheeses

HOUSE SMOKED SHRIMP PIZZA

roasted corn, goat cheese,
red peppers, cilantro pesto

ROASTED CHICKEN AND ARTICHOKE PIZZA

tomatoes, peppers, olives,
mushrooms, fresh Alfredo sauce

NEW ORLEANS MUFFULETTA PIZZA

green olive tapenade, salami,
ham, provolone

RECEPTION ACTION STATIONS

All stations are priced per guest. Chef 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, Fresh Dill Vinaigrette
\$19.00

PASTA STATION

Penne Pasta and Spinach Linguini,
Roasted Garlic Alfredo Sauce and Pomodoro Sauce,
Grilled Chicken, House-smoked Salmon,
Fresh Baby Spinach, Assorted Grilled Peppers, Zucchini, Diced Onions,
Fresh Herbs, Grated Parmesan Cheese and Crumbled Feta Cheese
\$15.75

MASHED POTATO STATION

Deer Valley Garlic Mashed Potatoes
Whipped Yukon Gold Potatoes and Yam Purée
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
\$15.75

SEAFOOD STATION

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,
Cracked Grain Mustard Sauce
\$29.50

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
Traditional Condiments of Soy Sauce, Pickled Ginger and Wasabi
\$30.00