

Artisanal Catering

Elevated Mountain Dining

Family Style Dining

| Full Service \$110.00 per guest +++

Perfect for gatherings where generous platters encourage sharing and conversation.

#1 Bistro Menu

Appetizers

Maple Glazed pork belly with roasted baby carrots

For the dining table

- Heirloom Apple Fennel Salad-Circus Frisse, and baby Arugula, tomatoes,
- Roasted Pork Crown Roast stuffed with Apricot, Chestnut stuffing, Tourney Potatoes Au Jus, Sauce Robert
- Roasted herb crusted Cornish Game Hens garlic ,onions, Button mushrooms, in lemon wine sauce.
- Seasonal Roasted Winter Squash and Root Vegetables
- Sour dough with olive oil and Parmesan.

Raspberry Linzer Torte

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#2 Classic Holiday menu

Appetizers

Maryland Style Blue Crab Cake

House made Remoulade Salad

For the dining table

Waldorf Salad

Heirloom apples, celery, grapes, dates,
mixed baby green, ,

- Traditional Roasted Beef Prime Rib,
Au Jus, Horseradish Cream Sauce

- Yorkshire Pudding

- Garlic creamed Brussels sprouts

- Twice-Baked Idaho Potatoes with bacon,
cheddar, sour cream

- Sour dough with olive oil and Parmesan.

Clemintine Clafoutis with Sherry
Zabaglione sauce

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#3 Classic Steak house

Appetizers

Mint glazed Baby Lamb chops with herb butter beans, sauce Diablo

For the dining table

- Vine ripe Tomato Salad, red onion, cucumbers, red wine vinaigrette
- Roasted thick cut New York Strip Steak, Sautéed Mushroom caps, Beer batter onion rings, Au Jus
- Salmon Florentine strudel, Salmon and spinach stuffed Puff pastry, Dill Sauce
- Honey-Glazed Carrots with dill
- Charred Brussels sprouts with bacon lardons
- Horseradish cream mash potato
- Cream Burle with Citrus, mint, compote

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EXTRA'S AVAILABLE:

- Fog River Shrimp and Seafood tray,
Jumbo white gulf Shrimp, Rock lobster tails, Surf
Clams, Pacific Kumamoto Oysters,
split Crab legs Cocktail sauce, Lemons, Hot sauce,
Carr's Sea Salt, water Crackers.

- Charcutiers & Cheese Tray
Local Salt Lake Beehive Cheese, Park City Creamery
Silver Queen Goat Cheese,
Aged prosciutto, supressata, mortadella, salami, stone
ground, dried fruits,
toasted bread and lavash crackers basket

- Foie Gras Tournon
port wine cured Foie g
Gras served with House made Fig Jam, cornichon,
stone ground mustard, grilled grapes, pistachio

- Cheese display
, Assortment of local cheese, house made Strawberry
jam,
Fresh seasonal fruit,

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- Chocolate Covered Cream puff with French vanilla pastry cream

Heirloom apple Strudel with Fillo Dough Dried apple slice, cinnamon, light glaze,
Vanilla bean Whip Cream

Amazing, assorted Ruby Snap Cookies hand-made one-of-a-kind specialty

Specialty Beverages Stations Available:

Wine Parings Available with our sommelier service

- Dirty Soda Bar Utah specialty, Sip on fizzy creations at our Dirty Soda Bar—classic sodas with sweet, creamy twists.

- European Hot Chocolate Bar Whipped Cream, Shaved Chocolate, Crushed Mint, Chocolate Chips,

- Local Black Rifle Coffee Company Coffee Station, Cream, Raw sugar cubes, Cinnamon, Cocoa powder, Vanilla Whipped cream