Artisanal Catering

Elevated Mountain Dining

Après Ski Menu

Drop-Off Service | 4:00 - 8:00 PM

Delivered with ease. After the run, indulge in our carefully crafted après ski selections.

Pricing: minimum of 3 items

Three Items – \$37 per guest

Four Items – \$47 per guest

Cold Trays & Bites

 Heber Valley Summer Sausage & Cheddar Board – Local Snake Creek Cheddar, Carr's crackers, strawberry jam, wild honey, stone ground mustard, and dried apricots.

Jumbo Cocktail Shrimp with lemon and traditional Cocktail sauce

- Bluefin Crab Cocktail Dip Whipped cream cheese and fresh lemon, paired with cocktail sauce and water crackers.
 - Caramelized French Onion Dip Silky onions folded into cream, with house-made kettle chips.
 - Irish Soda Brown Bread with Pit Ham With Irish butter,
 Maldon salt, strawberry jam, Stone ground mustard and cornichons.
 - Beltex Pâté & Charcuterie Tray pâtés and terrines with seasonal condiments. Add \$5.00 per person.

Truffle Deviled eggs

Port wine Chicken liver Pate with crostini, water crackers

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Warm Specialties

- Crispy fried Chicken drumsticks—Finished in truffle butter Carrots and Celery sticks with Gorgonzola dipping sauce.
- German Bratwurst With beer braised sauerkraut on a soft pretzel bun.
- Mama's jumbo Meatballs Jumbo meatballs in a rich tomato sauce served with French bread and olive oil, parmesan cheese, French bread.
 - Beef Bourguignon Braised beef with pearl onions, mushrooms, demi-glace over buttery potato purée.
- Park city Creamery Silver Queen Goat Cheese stuffed Medjool Dates wrapped in Daily's Bacon, Romesco sauce