

SNOW  KING  
*resort*

*CATERING MENUS*

## **CATERING GUIDELINES**

*Whether you are having a business meeting, a seminar, a meal function or a reception, our professional staff is here to assist you with every detail & to provide everything you will need for a successful event. The enclosed menus are suggestions. Our catering & culinary teams will be happy to custom design a menu for any special event.*

*All food & beverage served in the resort must be provided by the resort.*

*All prices are per person unless otherwise noted.*

### **CONFERENCE & PRIVATE FUNCTION SETUP**

*Details for room set-up, audio/visual needs, signs, equipment rental, etc. are arranged directly with the Catering Sales department. All details should be finalized 45 days prior to arrival.*

### **ROOM RENTAL**

*It is our policy to charge a room rental for the use of any & all private function rooms in the resort, including the Snow King Center. Additional set-up charges will be assessed for changes of room set-ups or turnovers during the business day & for meal functions.*

### **MEAL GUARANTEE**

*Final menu selections should be submitted no later than 45 days prior to the function to ensure the availability of the desired menu items. An estimated attendance count is required for all private meal functions & receptions four days in advance. Snow King requires a guarantee of attendance 48 hours prior to every function. Your group will be charged for this guarantee or the actual number in attendance, whichever is greater. Inside 48 hours, the meal guarantee may not be lowered. The resort will be prepared to serve 5% over the guarantee.*

### **CANCELLATIONS**

*If a function is canceled within 96 hours of the start time, a cancellation fee of 20% of projected revenues will be charged.*

### **TAX & SERVICE CHARGE**

*6% Sales Tax & 20% service charge will be added to all food & beverage function prices.*

### **SIGNS & DISPLAYS**

*Hospitality signs are permitted in the resort lobby & public areas only. Your meetings, locations & times will be posted on the reader board next to the front desk. Please consult Catering Sales in advance before posting any signs, especially stickers. The use of tape, tacks & nails must have prior approval.*

### **SNOW KING CENTER**

*Some menus/service may not be available at the Snow King Center. Concerts & events exceeding an attendance of 500 persons at the Snow King Center need a special permit. Please inquire.*

### **ENTERTAINMENT**

*Bands, Dancers, DJ's, Artists, Fashion Shows, Lecturers, Theme Parties...  
Our Catering Sales staff can help you with arrangements.*

### **OTHER ACTIVITIES & AMENITIES**

*Our concierge will be glad to help arrange a variety of outdoor & indoor activities.*

## ***CONTINENTAL BREAKFASTS & BREAKS***

*All selections include brewed coffee, decaffeinated coffee,  
Assortment of teas, a variety of chilled fruit juices & milk  
All prices are per person (unless otherwise noted).*

### ***The Continental #1 \$11.00***

*Assorted, freshly baked, filled pastries & freshly baked cranberry, blueberry & bran  
muffins*

### ***The Continental #2 \$14.00***

*Sliced fresh seasonal fruits, yogurt & granola, assorted freshly baked pastries  
& freshly baked cranberry, blueberry & bran muffins*

### ***The Continental #3 \$17.00***

*Sliced fresh seasonal fruits, yogurt & granola, assorted freshly baked pastries, freshly  
baked cranberry, blueberry & bran muffins  
& your choice of Swiss Muesli with apples, grapes & honey or Hot Oatmeal*

### ***Coffee Break Only \$2.50***

*Coffee, decaffeinated coffee & assorted black & herbal teas*

## ***EXECUTIVE MEETING BREAKS***

*All breaks include coffee, decaffeinated coffee & assorted hot teas.*

*Please refer to our ADDITIONS section for more selections.*

### ***Baked Sweets \$8.00***

*Your choice of Fudge Brownies, Lemon Bars, Assorted Cookies or Rice Krispies treats.*

*Iced tea & lemonade.*

### ***Hiker's Trail \$7.00***

*A basket of assorted granola bars & Trail mix*

*Iced tea & lemonade.*

### ***Ice Cream Social \$7.00***

*Vanilla or Huckleberry ice cream served with raspberry & chocolate sauces & assorted toppings.*

*Cold milk & assorted sodas on ice.*

*(additional ice cream flavors for \$1.00 per person)*

### ***Gourmet Ice Cream Social \$10.00***

*Vanilla & Huckleberry ice cream served with raspberry & chocolate sauces, gaufrette wafers & assorted toppings.*

*Cold milk & assorted sodas on ice.*

*(additional ice cream flavors for \$1.00 per person)*

### ***English Country High Tea Break \$20.00***

*Assorted tea sandwiches, fresh baked scones with Devonshire cream*

*Coffee, decaffeinated coffee & assorted black & herbal teas*

## **CONTINENTAL & EXECUTIVE BREAK ADDITIONS**

### ***Smoked Salmon \$8.00***

*With a selection of bagels & selected cream cheeses*

***Assorted Bagels & cream cheeses \$3.00 per person***

### ***Charcutery \$8.00***

*A selection of wild game sausages, assorted domestic cheeses & water crackers.*

### ***Gourmet Cheese Board \$8.00***

*Assorted domestic & imported cheeses with water crackers & toasted baguette*

### ***Domestic Cheese Board \$4.50***

*Assorted domestic cheeses with water crackers & toasted baguette*

***Ham & Swiss Cheese Croissants \$4.00 each***

***Fruit Parfaits \$5.00 each***

### ***Additional Beverages:***

<i>Iced Tea, Fruit punch or lemonade</i>	<i>\$2.00/person</i>	<i>Sparkling San Pelligrino water</i>	<i>500 mml \$3.00/ea.</i>
<i>Fresh Squeezed Orange</i>	<i>\$3.00/person</i>	<i>Sparkling San Pellegrino water</i>	<i>1 liter \$5.50/ea.</i>
<i>Fresh Squeezed Grapefruit juice</i>	<i>\$3.00/person</i>	<i>Sparkling Panna water</i>	<i>1 liter \$5.50/ea</i>
<i>Other Juices</i>	<i>\$2.50/person</i>	<i>Cold milk</i>	<i>\$2.00/person</i>
<i>Assorted sodas</i>	<i>\$2.00/ea.</i>		

## **SERVED BREAKFASTS**

*All prices are per person & include coffee, decaffeinated coffee & assorted hot tea service*

### ***Homesteader's Breakfast*     \$19.00**

*Fresh squeezed orange juice  
fluffy scrambled eggs garnished with Cheddar cheese  
Crisp, apple wood smoked bacon  
Country-fried potatoes with sweet peppers & onions  
Baskets of freshly baked muffins & pastries*

### ***Snow King Scramble*     \$19.00**

*Fresh squeezed orange juice  
Swiss Muesli with apples, grapes & honey  
A fluffy scramble of eggs, bacon, mushrooms, green onions, Cheddar & Jack cheeses  
Country-fried potatoes with sweet peppers & onions  
Baskets of freshly baked muffins & pastries*

### ***The Rancher's Breakfast*     \$20.00**

*Fresh squeezed orange juice  
Fluffy scrambled eggs  
Your choice of three fluffy mountain blueberry pancakes*

***or***

*French toast dipped in cinnamon-egg batter  
served with honey whipped butter & syrup  
Crisp, apple wood smoked bacon  
Baskets of freshly baked muffins & pastries*

### ***Cast Iron Biscuits & Gravy*     \$17.00**

*Fresh squeezed orange juice  
Fluffy biscuits & delicious house made sausage gravy,  
Crispy, apple wood smoked bacon  
Baskets of freshly baked pastries & muffins*

## **BREAKFAST BUFFETS**

*(A \$100 fee will apply to any buffet served to fewer than 35 people)*

*All prices are per person & include coffee, decaffeinated coffee & assorted hot tea stations*

### ***Purple Sage Buffet    \$21.00***

*Assorted chilled juices*

*Sliced fresh seasonal fruit*

*Scrambled eggs with Cheddar & Jack cheeses*

*Crisp, apple wood smoked bacon*

*Link sausage*

*French toast or buttermilk pancakes, whipped butter, maple & blueberry syrups*

*Country-fried potatoes with sweet peppers & onions*

*Basket of freshly baked pastries & muffins*

### ***Western Breakfast Buffet    \$19.00***

*Assorted chilled juices*

*Sliced fresh seasonal fruit*

*Scrambled eggs with Cheddar & Jack cheeses*

*Crisp, apple wood smoked bacon*

*Link sausages*

*Homemade biscuits & gravy*

*Country-fried potatoes with sweet peppers & onions*

*Basket of freshly baked pastries & muffins*

### ***Champagne Brunch    \$27.00***

*Champagne & Mimosas*

*Assorted chilled juices*

*Sliced & whole fresh seasonal fruit*

*Scrambled eggs with Cheddar & Jack cheeses*

*French toast & maple syrup*

*Crisp, apple wood smoked bacon*

*Link sausages*

*Cheese blintzes with fruit sauce & whipped cream*

*Sliced honey-baked ham steaks*

*Scalloped potatoes au gratin*

*Country-fried potatoes with sweet peppers & onions*

*Basket of freshly baked pastries & muffins*

## ***HOUSE SOUP & SALAD SELECTIONS***

*Choose **one** for each served lunch or dinner entrée.*

### ***Snow King House Salad***

*Mixed field greens with cherry tomatoes & our house balsamic vinaigrette*

### ***Caesar's Salad***

*Crisp romaine with croutons & Romano cheese in a creamy garlic dressing*

### ***Creamy Clam Chowder \$1.00 per person additional***

*A taste of New England with tender clams, diced potatoes & celery.*

### ***Tomato Basil Soup***

*Creamy Tomato soup with Basil*

### ***Beef Barley***

*Vegetables, Beef & barley in a rich beef stock*

## **HOUSE DESSERT SELECTIONS**

*\$6.00/dessert unless otherwise noted*

### ***Apple, Peach or Cherry Cobbler***

*Served warm with Chantilly whipped cream*

### ***Apple, Peach, Cherry or Blueberry Pie***

*With whipped cream*

### ***Chocolate Brownie***

*With fudge nut icing & caramel sauce*

### ***Cookies***

*Basket of assorted chocolate chunk, oatmeal  
raisin  
& peanut butter cookies*

### ***Peanut Butter Pie***

*Chocolate, peanuts, & Reese's peanut butter  
candy  
in a peanut butter & chocolate filling*

### ***Chocolate Fondue Fountain***

***\$12.00***

***(50 person minimum)***

*White, dark or milk chocolate fountain  
served with melons, strawberries &  
blackberries.*

*Accompanied by angel food cake  
squares*

### ***Creamy New York Style Cheesecake***

*With chocolate sauce & whipped cream*

### ***Traditional Carrot Cake***

*With cream cheese frosting  
& crème anglaise*

### ***Russian Cream***

*With berry compote & whipped cream*

### ***Rich Chocolate or Lemon Mousse***

*Served in a champagne glass  
with a fresh strawberry*

### ***Double Chocolate Fudge Cake***

*Moist chocolate cake with raspberry coulis  
& whipped cream*

### ***Selection of Ice Creams & Sorbets***

*...or let our Chef choose a delicious dessert to complement your meal*

## **SERVED LUNCHEONS**

*All entrees are served with your choice of house soup or salad,  
rolls & butter, iced tea & lemonade*

### **Signature Chicken Caesar \$18.00**

*A six-ounce boneless chicken breast, lightly seasoned with Cajun spices then char-grilled.  
Served atop a classic Caesar salad with garlic croutons & freshly grated Romano cheese.*

### **Caprisi Salad \$16.00**

*Marinated Buffalo Mozzarella, thick sliced tomato & fresh basil served with our balsamic vinaigrette.*

### **Italian Submarine Sandwich \$18.00**

*A hearty Italian sub sandwich featuring smoked ham, Genoa salami, Mozzarella cheese,  
black olives, red onions, tomato & lettuce.*

*Served with basil vinaigrette, a dill pickle spear & potato chips*

### **Lemon Chicken \$19.00**

*Citrus-marinated, boneless chicken breast charbroiled with fresh herbs & lemon.*

*Served with a creamy lemon sauce, saffron rice & the Chef's fresh vegetables.*

### **Grilled Flank Steak \$22.50**

*Thinly sliced, marinated flank steak, topped with a Merlot mushroom sauce.*

*Served with Chef's fresh vegetables & roasted baby red potatoes*

### **Dijon Chicken \$19.00**

*A six-ounce, boneless chicken breast, Dijon marinated then char-grilled.*

*Served with a creamy mustard sauce, roasted baby red potatoes & the Chef's fresh vegetables.*

### **Baked Trout \$22.00**

*A six-ounce boneless trout filet, baked with white wine & garlic, then topped with herb butter.*

*Served with saffron rice pilaf, fresh lemon & the Chef's fresh vegetables.*

### **Baked Salmon \$22.00**

*A six-ounce boneless filet, baked with white wine & garlic, then topped with herb butter.*

*Served with saffron rice pilaf, fresh lemon & the Chef's fresh vegetables.*

### **Vegetable Lasagna Italienne or Lasagna Bolognaise \$20.00**

*House made vegetarian lasagna with spinach, ratatouille & seasoned ricotta cheese.*

*Served with garlic French bread, Italian vegetables & grated Romano cheese.*

Or

*Hearty lasagna bolognaise with Italian sausage, seasoned ricotta cheese & marinara sauce.*

*Served with garlic French bread, Italian vegetables & grated Romano cheese.*

### **BBQ'd Pork or Petite Buffalo Ribs \$24.00**

*Our famous Snow King BBQ'd ribs are the most tender in Jackson Hole!*

*Served with corn on the cob, savory ranch style baked beans & traditional cornbread.*

*House Dessert Selection may be added for an additional \$6.00 /person*

*Coffee Service may be added for an additional \$2.50 /person*

*House Dessert & Coffee Service may be added for an additional \$8.00 /person*

## ***BOX LUNCH SELECTIONS***

*All Box Lunches include a soft drink or bottled water, whole fruit, pickle spear, potato chips & a chocolate chip cookie.*

*Accompanied by Salt & pepper, napkin, plastic knife & fork, wet nap.*

### ***Cold Crispy Fried Chicken     \$16.00***

*Two pieces of fried chicken & creamy potato salad*

### ***Italian Sub Sandwich     \$16.00***

*Salami, smoked turkey breast & mozzarella cheese, red onion, tomato & lettuce on French bread, mayonnaise, mustard & vinaigrette dressing.*

### ***Pasta & Fruit Salads     \$16.00***

*Marinated rotini pasta salad with black olives, feta cheese, spinach & julienne fresh vegetables.*

*Fresh fruit salad with assorted melons, pineapple, grapes & oranges.*

### ***Snow King Deli Sandwich     \$16.00***

*Your choice of ham, roast beef or smoked turkey breast sandwich with Swiss & Cheddar cheeses,*

*Served on a fresh baked Kaiser roll with red onion, tomato & lettuce.*

*Mayonnaise & mustard*

## LUNCHEON BUFFETS

*(A \$100 fee will apply to any buffet served to fewer than 35 people)*

*All buffets are served with your choice of two dressings*

*(Ranch, bleu cheese, Italian, raspberry vinaigrette or 1000 Island),*

*Iced tea & lemonade (substitute assorted sodas for \$1.00 each)*

*Your choice of baked good (fruit cobbler, brownie, lemon bar, assorted cookies or Rice Krispie bar).*

*Add coffee service for \$2.50 /person*

### ***Snow King Soup & Salad Bar     \$18.00***

*Tossed salad served with a choice of two dressings*

*Choice of house soup (\$1.00 additional for chowder)*

*Chicken salad with golden raisins & red onions*

*Tuna salad with diced boiled egg & celery*

*Freshly baked rolls & butter*

### ***Wild West Chili Bar     \$16.50***

*Tossed salad served with a choice of two dressings*

*Hearty beef or vegetable chili with seasoned ground beef, sweet peppers & onions*

*Shredded Jack & Cheddar cheeses*

*Diced red onions & tomatoes*

*Corn on the cob with melted butter*

*Freshly baked cornbread & butter*

### ***South West Fajita Buffet     \$19.00***

*Tossed salad served with a choice of two dressings*

*Seasoned strips of chicken or beef with onions & peppers*

*Warm flour tortillas*

*Savory Spanish rice*

*Refried beans with shredded Cheddar & Jack cheese*

*Salsa & sour cream*

*Chef's choice of vegetable*

*(Both beef & chicken for \$21.00 /person)*

### ***Deli Buffet     \$19.00***

*Choice of tossed salad served with a choice of two dressings,*

*Creamy potato salad or marinated pasta salad*

*Sliced smoked ham, smoked turkey breast, pastrami & roast beef*

*Assorted sliced domestic cheeses*

*Lettuce, tomato & red onion*

*Mayonnaise & mustard*

*Kaiser rolls*

*Potato chips & pickle spears*

## **LUNCHEON BUFFETS (CONTINUED)**

*(A \$100 fee will apply to any buffet served to fewer than 35 people)*

*All buffets are served with your choice of two dressings*

*(Ranch, bleu cheese, Italian, raspberry vinaigrette or 1000 Island),*

*Iced tea & lemonade (substitute assorted sodas for \$1.00 each)*

*Your choice of baked good (fruit cobbler, brownie, lemon bar, assorted cookies or Rice Krispie bar).*

*Add coffee service for \$2.50 /person*

### ***South of the Border Taco Buffet     \$18.00***

*Tossed salad served with a choice of two dressings*

*Tortilla chips & fire roasted salsa*

*Spanish rice & refried beans*

*Taco shells with spiced beef & shredded chicken*

*Diced tomato, diced onion, shredded lettuce, grated Cheddar & Jack cheeses,*

*Sour cream, black olives & jalapeños*

*Chef's choice of vegetable*

### ***Jackson Hole Cook Out     \$19.00***

*Tossed salad served with a choice of two dressings*

*Creamy Cole slaw*

*Grilled bratwurst with sauerkraut*

*Charbroiled, six-ounce hamburgers*

*Sesame buns, lettuce, tomato & red onion*

*Ketchup, mustard & relish*

*Potato chips & pickle spears*

### ***Pasta Buffet     \$20.00***

*Caesar salad with garlic croutons, Romano cheese*

*Fresh lemon, anchovies & our creamy Caesar dressing*

*Spinach fettuccine & egg linguini*

*Rich, vegetarian marinara & meaty Bolognese-style sauces*

*Three cheese tortellini or three cheese ravioli*

*Fresh Italian-style vegetables*

*Crispy, freshly baked garlic French bread*

*(both tortellini & ravioli for \$3.00/person)*

### ***The Wagon Train     \$20.00+ +***

*Tossed salad served with a choice of two dressings*

*Creamy potato salad*

*Slow roasted BBQ'd beef & baby back pork ribs*

*Traditional corn on the cob*

*Ranch style baked beans*

*Cornbread & butter*

## **BUILD YOUR OWN LUNCH BUFFET**

**Buffalo Bar B-Q \$24.00**

**Select One:**

*Tossed house salad served with your choice of two dressings  
Caesar Salad with garlic croutons & freshly grated parmesan cheese*

**Select Two:**

*Red potato salad  
Traditional creamy cole slaw  
Pasta Salad with black olives, vegetables & pesto vinaigrette*

**Select Two:**

*Charbroiled buffalo hamburger  
Spicy buffalo bratwurst  
Six-ounce chicken breast  
Six-ounce trout filet*

**Select One:**

*Baked potato  
Smokey baked beans  
Scalloped potatoes*

**Select One:**

*Green beans with almonds  
Corn on the cob with melted butter  
Fresh steamed broccoli & cauliflower*

**Accompanied by:**

*Honey Cornbread*

**Select One:**

*Chocolate fudge cake  
Choice of warm fruit cobbler served with vanilla ice cream  
Pineapple upside down cake  
Vanilla ice cream bar with a variety of toppings*

## **SERVED DINNER ENTREES**

*All entrees are served with fresh rolls & butter, your choice of house appetizer, Chef's fresh vegetable & appropriate starch. Coffee, decaffeinated coffee & assorted hot tea service*

### **Baked Fresh Pacific Salmon Filet    \$34.00**

*A fresh seven-ounce salmon, baked & served with a sun dried tomato-saffron cream, fresh chives & wild rice pilaf*

### **Chicken Marsala    \$30.00**

*An eight-ounce boneless grilled chicken breast with green onions & Marsala wine. Topped with Romano cheese & served with farfalle pasta*

### **Caribbean Pork Tenderloin    \$32.00**

*A six-ounce roasted pork tenderloin served with a spicy tomato sauce with bell peppers & onions. Accompanied by red beans & rice.*

### **Rocky Mountain Surf & Turf    \$52.00**

*A medallion of tender, slow roasted elk loin & a four-ounce filet of Idaho trout served with a champagne-pink peppercorn cream & garlic-sour cream Duchess potatoes*

### **Idaho Stuffed Trout    \$35.00**

*A seven-ounce boneless trout stuffed with sautéed mushrooms, garlic & seasoned spinach Baked & served with a light dill cream sauce, fresh lemon & roasted baby red potatoes*

### **New York Strip    \$38.00**

*An eight-ounce charbroiled New York strip thin sliced & served with a sauce of mushrooms, tomatoes & pearl onions. Served with a baked Idaho potato with sour cream, bacon & green onions.*

### **Roast Prime Rib of Beef    \$34.00**

*Slow roasted, tender prime rib of beef au jus, creamed horseradish, baked Idaho potato with sour cream, bacon & green onions.*

### **Filet Mignon    \$38.00**

*Eight-ounces of the most tender, char-broiled filet of beef, served with a green peppercorn cream, baked Idaho potato with sour cream, bacon & green onions  
(Six-ounce Filet    \$34.00)*

### **Roast Rack of Lamb    \$38.00**

*A whole, slow roasted rack of lamb seared with garlic & fresh garden herbs cooked medium rare. Served with a rosemary demi glace, whipped garlic potatoes & sautéed greens.*

### **Traditional Surf & Turf    \$40.00**

*Pacific salmon & a four-ounce char-grilled medallion of beef tenderloin. Served on a bed of Portobello mushrooms, onions & green peppercorns sautéed in herbed butter. Wild rice medley.*

### **Shrimp Alfredo    \$32.00**

*Six sautéed jumbo shrimp, roasted vegetables & Shitake mushrooms, Served on linguini with a creamy Alfredo sauce & topped with fresh Romano cheese*

*One of our House Desserts may be added for an additional \$6.00 /person*

## **A LA CARTE APPETIZERS**

*For a superior dining experience, the addition of the following courses to your menu will create a signature four or five course gourmet meal that your guests will remember. A la Carte appetizers are in addition to entree cost.*

### **Snow King House Salad \$6.00**

*Mixed field greens with cherry tomatoes & our house balsamic vinaigrette*

### **House Cured Gravalax \$8.50**

*House cured gravalax served with traditional honey mustard dill sauce, red onion & capers*

### **Beef Carpaccio \$10.00**

*Seared, peppered beef, served paper thin with whole grain Dijon mustard, Capers, truffle oil & French bread*

### **Elk Carpaccio \$13.00**

*Seared, peppered elk, served paper thin with whole grain Dijon mustard, Capers, truffle oil & French bread*

### **Cajun Diver Scallops \$13.00**

*Five-ounces of fresh lightly blackened sea scallops with fresh lime & honey citrus vinaigrette.*

### **Traditional Caesar Salad \$7.00**

*Crisp romaine, freshly grated Romano cheese, lemon wedge & croutons served with our creamy Caesar dressing.*

### **Chilled Jumbo Shrimp Cocktail \$8.50**

*Three jumbo shrimp served over finely shredded lettuce with a lime-cilantro cocktail sauce & fresh dill*

### **Roasted Mushroom Salad \$6.50**

*Roasted Shitake, Portobello & Oyster mushrooms on field greens with toasted walnuts & bleu cheese*

### **Fresh Seasonal Fruit Salad \$8.00**

*Refreshing seasonal berries, diced melons, pineapple & grapes.*

### **Spinach Salad \$9.00**

*Tossed with toasted walnuts, julienne apples, bleu cheese & balsamic vinaigrette*

## DINNER BUFFETS

*(A \$100 fee will apply to any buffet served to fewer than 35 people)*

*All dinner buffets include coffee service & choice of dessert.*

### **The Campfire Cookout     \$34.00**

*Tossed salad with choice of two dressings*

*Hearty BBQ'd pork ribs*

*Tender BBQ'd chicken*

*Creamy potato salad*

*Corn on the cob with melted butter*

*Spicy ranch style baked beans*

*Traditional cornbread*

### **Italian Buffet     \$35.00**

*Caesar salad with garlic croutons, Romano cheese, lemons, anchovies & Caesar dressing*

*Spinach fettuccine & egg linguini*

*Vegetarian marinara, Alfredo & meaty*

*Bolognese style sauces*

*Three cheese tortellini*

*Italian-style mixed vegetables*

*Freshly baked garlic French bread*

### **Surf & Turf Buffet     \$38.00**

*Caesar salad with garlic croutons, Romano cheese, lemons, anchovies & Caesar dressing*

*Rotini pasta salad with black olives, vegetables & pesto vinaigrette*

*Salmon with lemon dill cream sauce*

*A four-ounce filet of beef with a mushroom demi glace*

*Fresh seasonal vegetables with poppy seeds*

*Baked potato with sour cream, diced bacon & chopped green onions*

### **Chicken Dijon     \$26.00**

*Tossed salad with choice of two dressings*

*Roasted boneless breast of chicken marinated in*

*Chardonnay, Dijon mustard & basil*

*Whole grain mustard cream*

*Wild rice pilaf*

*Chef's fresh vegetable medley*

### **Roast Prime Rib of Beef     \$32.00**

*Tossed salad with choice of two dressings*

*Carved roast prime rib of beef with au jus*

***Carved to order by a uniformed chef\****

*Creamed horseradish sauce*

*Whipped potatoes*

*Fresh steamed broccoli with herb butter & almonds*

***\*\$50.00 carver fee, per carver***

### **Mountain Top Barbecue     \$48.00 (plus lift ticket)**

*Enjoy the **Campfire Cookout** (minimum 50 people)*

*Your group will enjoy our menu served atop scenic Snow King Mountain.*

*Ride the chair lift to the summit where your delicious BBQ buffet awaits! The panorama of Jackson Hole & the Teton mountain range is breathtaking. Walk our scenic nature trail, play a game of horseshoes, or just relax.*

*This adventure will be the highlight of your visit to Jackson Hole.*

*For that **special** touch, we can arrange live music.*

**\*\* Bar set up fee \$100.00 \*\***

**\*\* Summer only \*\***

## ***BUILD YOUR OWN DINNER BUFFET:***

*All entrees are served with Coffee, Decaffeinated Coffee & Iced Tea.*

### ***Western Round-Up Bar B-Q \$48.00***

*(take it to the Mountain Top \$58.00–summer only)*

#### ***Select One:***

*Assorted Tossed Lettuces with Ranch Dressing & Raspberry Vinaigrette*

*Caesar Salad with Garlic Croutons & freshly grated Romano Cheese*

*Spinach Salad with hot Bacon Dressing*

#### ***Select Two:***

*Pasta Salad with Black Olives, Vegetables & Pesto Vinaigrette*

*Fruit Salad*

*Traditional Creamy Cole Slaw*

#### ***Select Two:***

*Succulent BBQ'd Buffalo Ribs*

*New York Strip Steak*

*Beef Rib Eye*

*Charbroiled Buffalo Rib eye*

*Charbroiled Boneless Breast of Chicken*

*Four ounce Filet of Salmon*

*Grilled Swordfish*

*Eight-ounce Filet of Rocky Mountain Trout*

*BBQ'd Quartered Chicken*

#### ***Select One:***

*Scalloped Potatoes*

*Smokey Ranch Baked Beans*

*Baked Potato*

*Garlic Mashed Potatoes*

#### ***Select One:***

*Corn on the Cob with melted Butter*

*Chef's Choice of Fresh Vegetables*

*Green Beans with Almonds*

*Fresh Steamed Broccoli & Cauliflower*

*Freshly Baked Vienna Rolls & Butter*

#### ***Select Two Desserts:***

*Warm Blueberry Cobbler served with Ice Cream*

*Assorted Fruit Pies served with Whipping Cream*

*Rich Chocolate Mousse*

*Russian Cream with Berry Compote & Whipped Cream*

*Cheesecake with Raspberry Sauce*

*Double Chocolate Fudge Cake*

# COCKTAIL RECEPTIONS

## *COLD HORS D'OEUVRE STATIONS*

*All prices are per 12 pieces (unless otherwise noted)*

*We recommend: For a one-hour reception: 6 - 8 pieces per person*

*For a two hour reception: 10 - 12 pieces per person*

*House Marinated Gravlax     \$38.00 per pound*  
*with capers, chopped egg & honey-Dijon mustard*

*Lobster Medallions on Toast Points     \$48.00*  
*with Boursin cheese & golden caviar*

*Prosciutto Wrapped Jumbo Prawns     \$48.00*

*Prosciutto Wrapped Figs     \$36.00*

*Crostini with Tapenade     \$36.00*

*Crostini with Wild Boar Pate     \$45.00*

*Toast Points with Roasted Beef Tenderloin     \$42.00*  
*topped with horseradish sauce*

*Toast Points with Marinated Pork Tenderloin     \$42.00*  
*topped with horseradish sauce*

*California Rolls     \$45.00*  
*with smoked trout, avocado & red bell peppers*

*Strawberries with Honey Boursin     \$42.00*

*Asparagus wrapped in Prosciutto     \$36.00*

*Jumbo Shrimp Cocktail     \$46.00*  
*with cocktail sauce & fresh lemons*

*Peel & Eat Shrimp     \$36.00 per pound*  
*With cocktail sauce & fresh lemons*

*Fresh Vegetable Display     \$3.25 per person*  
*Fresh carrots, celery, zucchini, yellow squash, broccoli and cauliflower,*  
*Attractively arranged and served with ranch dip.*

*Assorted Domestic & Imported Cheeses     \$4.25 per person*  
*Brie, Cheddar, Swiss, Boursin, goat and pepper Jack cheeses served with assorted crackers.*

*Antipasto Display     \$5.75 per person*  
*Marinated vegetables with sliced salami, mozzarella & provolone cheeses.*  
*Served with sliced French bread, Dijon mustard & vinaigrette. Beautifully displayed on a mirror.*

*Servers to pass Hors d'oeuvres - \$25 per hour*

## **HOT HORS D'OEUVRE STATIONS**

*All prices are per 12 pieces (unless otherwise noted)*

**Spanikopita \$28.00**

*Spinach & feta cheese wrapped in phyllo dough.  
Served with cucumber dill sauce*

**Salmon & Brie wrapped in Puff Pastry \$45.00**

**BBQ Meatballs \$29.00**

**Swedish Meatballs \$29.00**

**Pork Potstickers \$27.00**  
*with sweet & sour sauce*

**Duck Spring Rolls \$42.00**  
*with plum sauce*

**Crab Stuffed Mushrooms \$42.00**  
*with dill cream*

**Spicy Blue Crab Cakes \$48.00**  
*with lemon avocado aioli*

**10" House Baked Pizza \$14.00 each**  
*Choice of pepperoni, sausage, ham or bacon*

**10" House Baked Vegetable Pizza \$12.00**  
*Choice of green peppers, onion, diced tomatoes, pineapple,  
roasted zucchini, yellow squash or eggplant*

**Marinated Chicken Satays \$36.00**

**Marinated Beef Skewers \$36.00**  
*with chipotle cream sauce*

**Shrimp Skewers \$48.00**  
*with Cajun spice*

**Mini Lamb Chops \$48.00**  
*with rosemary demi-glance*

**Baby Back Pork Riblets \$42.00**  
*with spicy orange*

*Servers to pass Hors d'oeuvres - \$25 per hour*

## **CARVERY & PASTA STATIONS**

*All prices are per portion*

*Please note: Portions are hors d'oeuvres size*

### **Roast Prime Rib of Beef     \$300.00**

*Slow-roasted to medium rare. Served au jus, with creamed horseradish sauce,  
Vienna rolls & butter.*

*Approximately 25 portions\**

### **Honey-Glazed Bone-in Ham     \$220.00**

*Served with honey mustard sauce, Vienna rolls & butter.*

*Approximately 45 portions\**

### **Top Round Roast \$250.00**

*Large bone-in round of prime beef. Slow roasted to perfection & served with a brandied  
mushroom sauce, mustard, creamed horseradish, Vienna rolls & butter*

*Approximately 50 portions\**

### **Roast Buffalo Top Round     \$450.00**

*Slow roasted & served au jus with brandied mushroom sauce, horseradish & mustard.*

*Served with Vienna rolls & butter*

*Approximately 50 portions\**

### **Whole, Tender Roast Turkey     \$175.00**

*Served with Dijon mustard, cranberry sauce, mayonnaise, Vienna rolls & butter.*

*Approximately 30 portions\**

### **Roast Leg of Venison     \$350.00**

*Bone-in leg of venison served with lingonberry sauce & Vienna rolls & butter.*

*Approximately 30 portions\**

### **Carved Roast Leg of Pork     \$220.00**

*Bone in leg of pork, seasoned & slow roasted.  
Served with apple chutney, Vienna rolls & butter*

*Approximately 50 portions\**

### **Elk Strip Loin \$250.00**

*Wild elk strip loin, seasoned & slow roasted.  
Served with Chef's choice of sauce, Vienna rolls & butter*

*Approximately 60 portions\**

### **Roasted Rack of Young Lamb     \$75.00**

*Marinated in garlic & olive oil & served with a rosemary garlic sauce,  
minted jelly, Vienna rolls & butter.*

*Yields six baby chops\**

## CARVERY & PASTA STATIONS (CONTINUED)

*All prices are per portion*

*Please note: Portions are hors d'oeuvres size*

### **Roast Tenderloin of Beef     \$175.00**

*Served with green peppercorn sauce, creamed horseradish sauce, mustard  
Vienna rolls & butter.*

*Approximately 20 portions\**

### **Baked Round of Brie     \$125.00- 2 Kilo     \$75.00 - 1 kilo**

*Topped with raspberry preserves & almonds, beautifully decorated with puff pastry.*

*Served with French bread & crackers.*

*Approximately 75 portions & 35 portions respectively\**

### **Italian Pasta Station     \$12.00 per person**

*Tri-colored cheese tortellini & cavatapi pasta tossed in olive oil & fresh herbs.*

*Served with vegetable marinara & meaty Bolognese sauces.*

*Freshly grated Parmesan cheese, bread sticks & crisp garlic bread.*

**\*\$50.00 carver fee, per carver**

## Small Eats & Dips

### Dry Snacks - by the pound

<i>Fancy mixed nuts</i>	<i>\$20.00++</i>
<i>Tortilla chips</i>	<i>\$9.00++</i>
<i>Peanuts</i>	<i>\$18.00++</i>
<i>Pretzels</i>	<i>\$9.00++</i>
<i>Goldfish Crackers</i>	<i>\$9.00++</i>
<i>Potato chips</i>	<i>\$9.00++</i>

### Dips - by the bowl

<i>Guacamole</i>	<i>\$30.00++</i>
<i>Blue Cheese</i>	<i>\$20.00++</i>
<i>Salsa</i>	<i>\$23.00++</i>
<i>French Onion</i>	<i>\$18.00++</i>
<i>Ranch</i>	<i>\$16.00++</i>
<i>Artichoke Dip</i>	<i>\$26.00++</i>

## COCKTAIL RECEPTIONS

### Hosted & Cash Bars

Well Brands (per drink)	4.50
Call Brands (per drink)	5.00
High Call Brands (per drink)	6.00
Premium Brands (per drink)	7.00
Super Premium (per drinks)	8.00
Domestic Beer (per bottle)	3.25
Domestic Microbrew (per bottle)	4.50
Imported Beer (per bottle)	4.50
Domestic Keg	240.00
Imported Keg	380.00
Soft Drinks (per drink)	2.00

*An 20% service charge, 6% Sales Tax & \$50.00 bar set-up charge will be added to all hosted prices.*

### COCKTAIL PACKAGES

*For your convenience in preparing a budget for your event, we offer the following unlimited consumption bar packages.*

#### House Brands:

*\$12.00+ + per person for the first hour  
\$8.00+ + per person for each additional hour*

#### Call Brands:

*\$14.50+ + per person for the first hour  
\$8.50+ + per person for each additional hour*

#### Premium Brands:

*\$17.00+ + per person for the first hour  
\$11.00+ + per person for each additional hour*

*\*Included in the above prices are a variety of Dry Snacks. The above prices are net. Sales Tax (6%), Service Charge (20%), and a set-up charge (\$50.00) will be added to the total*

*\*Please be aware that Snow King Resort practices "Responsible Hospitality" in a safe and responsible environment. Our policy requires that anyone who appears to be under the age of 35 produce valid photo identification to prove they are over 21 years of age. Our bartenders will not serve anyone who appears to be intoxicated.*

## ~ Wines ~

### White Wines

#### **Chardonnay**

Fetzer, Valley Oaks, CA 2004	17.00/4.25Gl
Meridian, Santa Barbara County 2005	18.00
Kendall Jackson, CA 2003 325ml	21.00/15.00
La Crema, Sonoma Coast 2004	24.00
Trefethen, Napa Valley 2002	26.00

#### **Fume Blanc**

Chateau St. Jean, Sonoma County 2004	16.00
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#### **Pinot Grigio**

Beringer, CA 2005 Gl	16.00/4.25
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#### **Champagne & Sparkling Wines**

Cooks Brut, CA NV	
Korbel Brut, CA NV	19.00
Tattinger, France NV	45.00
Vueve Clicquot, France NV	44.00
Dom Perignon, France 1998	150.00

#### **White Zinfandel**

Beringer, CA 2005 Gl	13.00/4.50
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### Red Wines

#### **Cabernet Sauvignon**

Woodbridge, CA 2004 Gl	17.00/4.25
Saint Francis, Kenwood, CA 2003	21.00
Chateau Souverain, Alex. Valley 2002	23.00
Beringer Knight's Valley, CA 2001	28.00
Beringer Founders Estate, CA 2004	
Clos Du Bois, Sonoma County 2000	

#### **Merlot**

Stone Street, CA 2002	
Stone Creek, CA 2004 Gl	17.00/5.50
Clos Du Bois, Sonoma County	22.00
Wildhorse, Paso Robles, CA 2003	23.00

#### **Pinot Noir & Blends**

Saintsbury, Sonoma County 2004	23.00
Beauregard-Villages, Georges Duboeuf Fr 2005	16.00