



Montage
DEER VALLEY

culinary
collection
2022

CULINARY COLLECTION

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BANQUET EVENT INFORMATION & POLICIES

Your Event

Our Catering & Conference Services Managers want to help you create a memorable experience for all of your guests. They are able to coordinate special linens, centerpieces, decor, entertainment and other items that can make the event spectacular. If you wish to use a vendor other than our recommendations, please consult the “Vendor Policies and Code of Conduct.”

Decorations

Decorations or displays brought into the hotel must be approved prior to arrival at the resort. All decorations and displays must be in compliance with the local building codes and meet the approval of the Park City Fire Marshall. To keep our public areas, including meeting rooms, in the best condition for you and all future guests, items may not be attached to any wall, floor, window, ceiling, or other object (including chandeliers and wall sconces) without prior approval. Nails and staples are not permitted to be used for hanging any items in the resort.

Guarantee

It is necessary to inform your Catering or Conference Services Manager of the exact number of guests for your event(s), by 12:00 noon, three (3) business days prior to the event(s). This will be considered a guarantee for which you will be charged, even if fewer guests are in attendance. If guarantee of attendance is not provided, the estimated attendance on Banquet Event Order will become the guarantee. For events less than 500 guests, the resort will prepare for 5% over the guaranteed number of guests. If the guarantee is more than 500 guests, only 3% additional will be prepared.

Alcoholic Beverages and Smoking

The Utah Department of Alcoholic Beverage Control issues the licenses for the sale and service of all alcoholic beverages. Montage Deer Valley takes the proper administration of these regulations very seriously. If you would like to better understand any of the laws, please let us know and our Beverage Manager can ensure that your event is in compliance with these regulations. The Utah Clean Indoor Air Act requires that the interior of the resort be smoke free. The outdoor areas of the resort are able to be utilized for those guests that do smoke.

Audio-Visual Services

Lighting and effects can be the difference between a normal event and one that resonates in the attendees' memory. Five Star Audio-Visual is our in-house team that can provide you with a range of state of art equipment and top notch technical staff for your meeting or event. Please consult the Five Star Audio-Visual brochure for a complete listing of pricing and services offered. Please note that a Utah State Tax of 9.05% will be applied to all audio-visual pricing.

LABOR FEES AND OTHER CHARGES

Service Charge

A twenty-four percent (24%) service charge and applicable Utah State Sales Tax (currently 10.05%) will be added to all food and beverage charges. Utah State Law requires that sales taxes be charged on the service charge as well.

Buffet Minimums

A minimum of (10) guests are required for Continental Breakfast, (25) guests for Breakfast Buffets, Breaks and Lunch Buffets, and a minimum of (40) guests for Dinner Buffets. Please see each individual meal period for more information.

Weather Decisions & Outdoor Events

In order to ensure a successful event, Montage Deer Valley will reconfirm the weather for your evening event by 12:00pm the day of the event. For breakfast events, a decision by 7:00pm the night prior will be required.

If the national weather service predicts a 30 percent or greater chance of rain, it is advised that all outdoor events move to the indoor backup location. Temperatures below sixty degrees and/or wind in excess of 20 mph will also be cause to hold the function indoors.

If a double set-up is required due to a delay in weather call a service charge of \$20 per guaranteed guest will be assessed.

Parking

Valet parking is available for \$40.00 per vehicle, for overnight guests. If you would like to host the parking for your guests, these charges can be applied on your master account. Please note that self-parking is not available at the resort.

LABOR FEES AND OTHER CHARGES

Third Party Vendors

License & Insurance: Provide a copy of your Business License upon contract. Provide proof of your comprehensive general liability insurance and/or worker's compensation coverage upon contract naming Montage Deer Valley as an additional insured business at \$1,000,000 combined single limit, bodily injury, and property damage coverage.

Provide a contract or letter of agreement listing the services and/or goods to be delivered for each event. At any time during the planning process should changes be made, please provide a revised copy of the contract or letter of agreement.

Installation: All installs to be complete 3 hours prior to the event, unless otherwise specified by Montage Deer Valley.

Parking/Storage/Breakdown: All specifications for parking, storage areas, staging areas, trash areas, and material delivery to be discussed and written into the master Vendor Timeline prior to vendor arrival. All requested load in/breakdown times to be given to your event manager 30 days prior to the event; your guaranteed time to be given 2 weeks prior to event. To avoid inconveniencing our guests, load-in and loadout locations and times may be restricted based on property needs.

All vendors are responsible for removing all trash and rentals upon conclusion of event, includes floral, boxes, furniture, plastic wrap, disposable props or any other items that have been brought to the event. Additional fees may apply for trash removal.

All vendors are responsible for the collection of any items that are not property of Montage Deer Valley at the conclusion of the event. Montage Deer Valley is not responsible for collecting or returning items (including but not limited to rental items, china, glassware, silverware, props, or personal items).

Property Damage and Liability: Any damage that occurs by guests of the event or 3rd party hired by the host, it is the host's responsibility to cover the damage and charges will be placed on the master bill.

LABOR FEES AND OTHER CHARGES

Other Labor Charges

Bartender	\$300.00 per bartender for the first (3) hours \$100.00 each additional hour
Cash Bar Cashier	\$300.00 per cashier for the first (3) hours \$100.00 each additional hour
Chef Carver	\$350.00 per carver for the first (2) hours \$150.00 each additional hour
Chef Attendant	\$350.00 per attendant for the first (2) hours \$150.00 each additional hour
Specialty Sushi Chef	\$675.00 per sushi chef for the first (3) hours \$125.00 each additional hour
Buffet Attendant	\$95.00 per attendant per hour
Wine Sommelier	\$400.00 per Sommelier for the first (3) hours
Security Officer	\$75.00 per hour with a four hour minimum
Restroom Attendant	\$35.00 per attendant per hour
Coat Check Attendant	\$250.00 per attendant for the first (3) hours \$75.00 each additional hour

Service Standards

- One Server for Every (20) Guests, Breakfast and Lunch Functions
- One Server for Every (15) Guests, Dinner Functions
- One Chef Carver or One Chef Attendant for Every (50) Guests
- One Omelette Attendant for Every (40) Guests
- One Specialty Sushi Chef for Every (50) Guests
- One Wine Sommelier for Every (50) Guests
- One Bartender for Every (75) Guests for Hosted Bars
- One Bartender and One Cashier for Every (100) Guests, Cash Bar

CONTINENTAL BREAKFAST

WASATCH CONTINENTAL \$30

Selection of Squeezed and Chilled Fruit Juices
Sliced Seasonal Fruit and Berries
Montage Bakery Basket, Butter, Utah Honey and Preserves
Montage Blend Coffee, Decaffeinated Coffee and Deluxe Teas

TIMPANOGOS CONTINENTAL \$38

Selection of Squeezed and Chilled Fruit Juices
Sliced Seasonal Fruits and Berries
Assorted Dry Cereals, House-Made Granola, Low-Fat and Skim Milk
Assorted Flavored Individual Yogurts
Montage Bakery Basket, Butter, Utah Honey and Preserves
Montage Blend Coffee, Decaffeinated Coffee and Deluxe Teas

UINTA CONTINENTAL \$42

Selection of Squeezed and Chilled Fruit Juices
Sliced Seasonal Fruits and Berries
Irish Steel Cut Oatmeal Served with Golden Raisins, Brown Sugar and Dried Fruit Compote
Assorted Dry Cereals, House-Made Granola, Low-Fat and Skim Milk
Assorted Flavored Individual Yogurts
Montage Bakery Basket, Butter, Utah Honey and Preserves
Montage Blend Coffee, Decaffeinated Coffee and Deluxe Teas

A minimum of (10) guests is required for all Continental Breakfasts. If you wish to order a Continental Breakfast for less than (10) guests, the minimum of (10) guests will be applied as the guaranteed attendance.

CONTINENTAL BREAKFAST ENHANCEMENTS

Pricing based on selections added to Continental Breakfast Menus

BUTTERMILK PANCAKES \$15

SOUR CREAM & BLUEBERRY PANCAKES \$16

CINNAMON & MAPLE PANCAKES \$18

MIXED BERRY PANCAKES \$18

RED VELVET PANCAKES \$18

PUMPKIN SPICE PANCAKES \$18

LEMON & BLUEBERRY PANCAKES \$18

BELGIAN WAFFLES \$15

BREAKFAST BURRITO \$16

Cage Free Organic Scrambled Eggs, Warm Tortillas

Crumbled Bacon, Cheddar, Scallions, Black Beans, Breakfast Potatoes

On the Side: Cholula Hot Sauce, Sour Cream, Green and Red Salsa

VEGAN BURRITO \$21

Chili Tofu Scramble, Warm Tortillas

Faux Cheese, Black Beans, Scallion Breakfast Potatoes

On the Side: Cholula Hot Sauce, Green and Red Salsa

TOASTER STATION \$12

Assorted Sliced Breads, Assorted Bagels, Plain and Vegetable Cream Cheeses

Butter, Utah Honey Butter and Preserves

IRISH STEEL CUT OATMEAL STATION \$15

Dried Fruit Compote, Golden Raisins, Brown Sugar

A minimum of (10) guests is required for all Continental Breakfasts. If you wish to order a Continental Breakfast for less than (10) guests, the minimum of (10) guests will be applied as the guaranteed attendance.

CONTINENTAL BREAKFAST ENHANCEMENTS

Pricing based on selections added to Continental Breakfast Menus

À LA CARTE EGGS, MEATS & POTATOES \$25

Local Farm Fresh Scrambled Eggs, Herbed Breakfast Potatoes with Peppers and Onions
With choice of: Smoked Bacon, Country Pork Sausage Links
Chicken Apple Sausage or Smoked Turkey Sausage

BREAKFAST SANDWICH \$14

Scrambled Eggs and Gold Creek Farm Aged Cheddar Cheese
Served on an English Muffin or Butter Croissant
On the Side: Herbed Mayonnaise
With choice of: Smoked Bacon, Country Pork Sausage Patty
Smoked Ham or Smoked Turkey Bacon

PLANT BASED BREAKFAST WRAP \$16

Vegan Tofu Scramble, Vegan Meat Patty, Faux Cheddar Cheese
Served on a Soft Tortilla
On the Side: Spicy Charred Corn Relish, Vegan Lemon-Parsley Aioli

AÇAÍ BOWL STATION \$24

Wild Açai Berries, Tropical Fruit and Açai Purée, Mixed Berries, Bananas
House-Made Granola, Agave, Toasted Coconut, Utah Honey

SMOKED SALMON PLATTER \$20

Capers, Chopped Egg, Sliced Red Onion, Organic Sliced Tomato
Plain Bagels and Cream Cheese

HOT SMOKED LOCAL TROUT PLATTER \$20

Capers, Chopped Egg, Red Onion, Cucumbers, Pumpernickel
Plain and Roasted Tomato-Herb Cream Cheese

EGGS BENEDICT BUFFET \$28

Toasted Artisan Egg Muffin, Poached Egg, Hollandaise with choice of:
Sautéed Lump Crab, Grilled Niman Ranch Canadian Bacon or Local Smoked Trout

A minimum of (10) guests is required for all Continental Breakfasts. If you wish to order a Continental Breakfast for less than (10) guests, the minimum of (10) guests will be applied as the guaranteed attendance.

CONTINENTAL BREAKFAST ENHANCEMENTS

Pricing based on selections added to Continental Breakfast Menus

BOXED BREAKFAST

CONTINENTAL BOXED BREAKFAST \$36

Chilled Fruit Juice, Seasonal Fruit and Berry Cup, Granola Bar, Individual Yogurt
Fresh Baked Seasonal Muffin, Butter, Honey and Preserves
Montage Blend Coffee, Decaffeinated Coffee and Deluxe Teas

BOXED BREAKFAST ENHANCEMENTS \$16

House-Made Croissant, Black Forest Ham, Gruyère Cheese

or

Artisan English Muffin Sandwich, Scrambled Eggs, Local Cheddar, Smoked Bacon

or

Plain Bagel, Smoked Salmon, Cream Cheese

A minimum of (10) guests is required for all Continental Breakfasts. If you wish to order a Continental Breakfast for less than (10) guests, the minimum of (10) guests will be applied as the guaranteed attendance.

Consuming raw or undercooked foods may increase the risk of foodborne illness.

BREAKFAST BUFFETS

MID-MOUNTAIN BREAKFAST \$45

BUFFET SERVICE

Selection of Squeezed and Chilled Fruit Juices
Sliced Seasonal Fruits, Montage Bakery Basket
Butter, Honey and Preserves

HOT BUFFET ITEMS

Select One

Farm Fresh Scrambled Eggs
Scrambled Eggs, Gruyère, Mushrooms, Herbs
Scramble Eggs, Sautéed Spinach, Scallions, Roasted Tomatoes
Scrambled Eggs, Bell Peppers, Spinach, Aged White Cheddar

Upgrade your offering at an additional \$6 per person

Smoked Bacon, Leek and Gruyère Quiche
Utah's Drake Farm Goat Cheese Quiche, Baby Spinach, Sun Dried Tomatoes
Foraged Mushroom Quiche, Caramelized Onion, Local Smoked Aged Cheddar
Tuscan Egg White Frittata, Kale, Roasted Tomato, Artichoke, Herbs

Select One

Herbed Fingerling Potatoes, Onions, Peppers
Home-Style Potato Hash, Caramelized Onions, Herbs
Red Skin Potatoes, Smoked Pimentón
Hash Browns

Select Two

Country Style Pork Sausage Links
Smoked Bacon
Roasted Pit Ham
Turkey Maple Sausage
Chicken Apple Sausage

Montage Blend Coffee, Decaffeinated Coffee and Deluxe Teas

A minimum of (25) guests is required for all Breakfast Buffets. If you wish to order a Breakfast Buffet for less than (25) guests, the minimum of (25) guests will be applied as the guaranteed attendance.

BREAKFAST BUFFETS

THE SUMMIT BREAKFAST \$50

BUFFET SERVICE

Selection of Squeezed and Chilled Fruit Juices
Sliced Seasonal Fruits and Berries
Montage Bakery Basket, Butter, Utah Honey and Preserves
Assorted Flavored Individual Yogurts
Assorted Dry Cereals, House-Made Granola
Low-Fat and Skim Milk

HOT BUFFET ITEMS

Select One

Farm Fresh Scrambled Eggs
Scrambled Eggs with Gruyère, Mushrooms & Herbs
Scrambled Eggs with Bell Peppers, Spinach, Monterey Jack Cheese

Upgrade your offering at an additional \$6 Per Person

Smoked Bacon, Leek and Gruyère Quiche
Utah's Drake Farm Goat Cheese Quiche, Baby Spinach, Sun Dried Tomatoes
Foraged Mushroom Quiche, Caramelized Onion, Local Smoked Aged Cheddar
Tuscan Egg White Frittata, Kale, Roasted Tomato, Artichoke, Herbs

Select One

Herbed Fingerling Potatoes, Sweet Peppers
Home-Style Potato Hash, Caramelized Onions, Herbs
Oven Roasted Red Potatoes, Scallions, Caramelized Cipollini Onions
Hash Browns

Select One

Sour Cream Blueberry Pancakes
Belgian Waffles
Brioche French Toast

Served with: Vermont Maple Syrup
Whipped Utah Honey Butter
Powdered Sugar, Toasted Coconut
Stone Fruit Compote

Select Two

Country Style Pork Sausage Links
Smoked Bacon
Roasted Pit Ham
Turkey Maple Sausage
Chicken Apple Sausage
Montage Blend Coffee
Decaffeinated Coffee and Deluxe Teas

A minimum of (25) guests is required for all Breakfast Buffets. If you wish to order a Breakfast Buffet for less than (25) guests, the minimum of (25) guests will be applied as the guaranteed attendance.

BREAKFAST BUFFETS

MONTAGE WELLNESS BREAKFAST \$58

BUFFET SERVICE

Selection of Squeezed and Chilled Fruit Juices, Sliced Seasonal Fruits and Berries
Montage Bakery Basket, Butter, Utah Honey and Preserves, Assorted Dry Cereals
House-Made Granola, Low-Fat and Skim Milk, Irish Steel Cut Oatmeal
Served with Golden Raisins, Brown Sugar and Dried Fruit Compote

ASSORTED PARFAITS

Homemade Granola, Honey Yogurt with Fresh Berries
House-Made Marmalade and Seasonal Fruits

FRUIT AND VEGETABLE SMOOTHIE SHOTS

Green Apple, Celery, Cucumber and Spinach
Strawberry and Banana

HOT BUFFET ITEMS

Select One

Scrambled Egg Whites
Scrambled Egg Whites with Spinach, Mushrooms, Asparagus
Southwest Tofu Scramble, Bell Peppers, Onion, Cilantro, Roasted Corn

Select One

French Provençal Tomatoes
Rosemary Roasted Root Vegetables
Herbed Fingerling Potatoes

Select Two

Turkey Maple Sausage
Chicken Apple Sausage
Vegan Breakfast Patty
Seasonal Harvest French Cassoulet

Montage Blend Coffee, Decaffeinated Coffee and Deluxe Teas

A minimum of (25) guests is required for all Breakfast Buffets. If you wish to order a Breakfast Buffet for less than (25) guests, the minimum of (25) guests will be applied as the guaranteed attendance.

CHEF ATTENDED BREAKFAST BUFFET ENHANCEMENTS

Pricing based on selections added to Breakfast Buffet Menus

DELUXE OMELET STATION \$32

MEATS

Smoked Turkey Sausage

Smoked Bacon

Roasted Pit Ham

SEAFOOD

Smoked Salmon

Jumbo Lump Crab Meat

VEGETABLES AND HERBS

Roasted Sweet Peppers, Sautéed Wild Mushrooms

Caramelized Onions, Asparagus

Chopped Scallions, Tomatoes, Chives, Wilted Spinach

CHEESES

Cheddar, Gruyère

Goat Cheese

EGGS

Whole Egg and Egg White

AVOCADO TOAST STATION \$27

Fresh Smashed Avocado, Artisan Sourdough Bread, Egg to Order

Roasted Heirloom Tomato Salsa, Hummus, Radish, Scallions, Roasted Jalapeños

Basil, Crispy Prosciutto

HUEVOS RANCHEROS STATION \$30

Farm Fresh Scrambled Eggs

Crispy Corn Tostada

Choice of one:

Pork Carnitas, Carne Asada or Chipotle Braised Chicken Tinga

Stewed Black Beans, Crumbled Cojita Cheese

Guacamole, Pico de Gallo, Sour Cream, Cilantro

Roasted Tomato Salsa, Tomatillo Salsa, Lime Wedge

Chef Attendants at \$350 per Chef for up to 2 hours, \$150 per additional hour, per Chef.

One Chef Attendant recommended for every 40 guests. A minimum of (25) guests is required for all Breakfast Buffets. If you wish to order a Breakfast Buffet for less than (25) guests, the minimum of (25) guests will be applied as the guaranteed attendance.

Consuming raw or undercooked foods may increase the risk of foodborne illness.

PLATED BREAKFAST

BUILD YOUR OWN PLATED BREAKFAST \$45

For a Minimum of 10 Guests

TO START

Seasonal Fruit Cocktail, Agave Mint Syrup
or Honey Yogurt-Berry Parfait

Butter Croissant & Blueberry Muffin
Butter, Honey and Preserves
Selection of Squeezed and Chilled Fruit Juices

COMPOSED BREAKFAST PLATES

Select One Breakfast Entree

CLASSIC BREAKFAST

Scrambled Eggs, Hash Browns, Grilled Roma Tomato
Choice of: Pork Sausage or Smoked Bacon

SMOKEHOUSE BENEDICT

Smoked Pastrami, Buttermilk Biscuit, Gold Creek Smoked Cheddar
Arugula, Chipotle Hollandaise, Poached Eggs, Hash Browns

EGG WHITE FRITTATA

Spinach, Asparagus, Caramelized Onions, Heirloom Tomatoes, Sweet Peppers

UTAH SUMMIT

Smoked Trout, Onion & Sweet Pepper Omelet, Sliced Heirloom Tomato
Smoked Turkey Sausage, Roasted Organic Fingerling Potatoes

HUEVOS RANCHEROS

Farm Fresh Scrambled Eggs, Black Beans, Braised Chicken, Cheddar Cheese
Chipotle Salsa, Served on a Soft Corn Tortilla

MEETING REFRESHMENT AND BREAK PACKAGES

BEVERAGES

Vittoria Coffee, Decaffeinated Coffee and Tea	\$98 per gallon
Hot Chocolate with Marshmallows	\$82 per gallon
Lemonade	\$80 per gallon
Freshly Brewed Iced Tea	\$90 per gallon
Chilled Apple, Cranberry or V-8 Juice	\$38 per half gallon
Orange or Grapefruit Juices	\$38 per half gallon
Assorted Soft Drinks, Diet and Regular	\$6 each
Assorted Mineral Waters, Still and Sparkling	\$7 each
Snapple, Assorted Flavors, Diet and Regular	\$7 each
Red Bull, Sugar Free Red Bull	\$8 each

INTERMISSIONS

Assorted Breakfast Pastries	\$62 per dozen
Twice Baked Almond Croissants	\$72 per dozen
Utah Honey Morning Buns	\$72 per dozen
Bagel Assortment with Plain and Flavored Cream Cheeses	\$64 per dozen
Banana Bread and Seasonal Bread	\$67 per dozen
Montage Granola, Assorted Dry Cereals, or Muesli	\$6 per person
Hard Boiled Eggs, Peeled and Served with Salt, Pepper & Tabasco	\$3.50 each
Bite-Size Seasonal Fruit with Honey Yogurt Dip	\$12 per person
Whole Fruit	\$30 per half dozen
Individual Fruit Yogurts	\$7 each
Individual Granola Yogurt Berry Parfait	\$14 each
Assorted Cookies: Chocolate Chip, Peanut Butter, Snickerdoodle, Oatmeal-Raisin	\$64 per dozen
Vanilla and Chocolate Madeleines	\$58 per dozen
Brownies with Dark Chocolate Ganache	\$64 per dozen
Blondies with Peanut Butter White Chocolate Ganache	\$64 per dozen
House-Made Sour Cherry Granola Bars	\$58 per dozen
Assorted Macarons	\$62 per dozen
Key Lime Almond Tarts	\$58 per dozen
Assorted Candy Bars	\$6 each
Granola Bars, Power Bars, Energy Bars	\$7 each
Soft Pretzels with Honey Mustard	\$60 per dozen
Mixed Nuts	\$6 per person
Pretzels, Popcorn, Potato or Tortilla Chips	\$5 per person
Individual Bags of Assorted Chips	\$5 per bag
Tortilla Chips with Guacamole and Salsa	\$60 per bowl
House-Made Potato Chips with French Onion Dip	\$60 per bowl
Sliced Fruit Tray – Serves up to 20 guests	\$195 small
Sliced Fruit Tray – Serves up to 40 guests	\$390 large
Individual Organic Crudités in Rocks Glass with Hummus or Ranch Dressing	\$13 each

MEETING REFRESHMENT AND BREAK PACKAGES

*Breaks are based on 30-minute service and a minimum of 25 guests
Replenishment based on consumption*

MAKE YOUR OWN MOUNTAIN TRAIL MIX \$25

Large Individual Bowls of Dried Cranberries, Dried Bananas, Dried Papaya
House-Made Granola, Yogurt Covered Raisins, Chocolate Chips, Almonds,
Cashews, Pistachios, Pecans

THE DIP BAR \$25

Roasted Pepper Hummus, Pita Chips, Spinach Artichoke Dip, Tortilla Chips
Black Olive Tapanade, Toasted Baguette, French Onion Dip, House-Made Potato Chips

A WALK IN THE PARK \$19

Soft Pretzels with Mustard Sauce, Smoked Almonds
Assorted Popcorn: Black Truffle, Butter, Caramel

GAME ON \$26

Wagyu Beef Cheddar Sliders, Jalapeño Poppers, Smoked Chipotle Ranch
Kobe Dog Pigs in a Blanket

PLANT POWERED \$32

Organic Crudité, English Pea Guacamole, Roasted Red Pepper Hummus, Charred Carrot Romesco
High Fiber Toast, Whole Grain Pita
Fruit Skewers, Fruit & Coconut Milk Smoothies

SPA MONTAGE WELLNESS BREAK \$28

B12 Strawberry-Mango Smoothies
Assortment of Dried Fruits and Nuts
Assorted Fruit Juices, Fruit Skewers
Fruit Yogurts, House-Made Sour Cherry Granola Bars

A minimum of (25) guests is required for all Break Packages. If you wish to order a Break Package for less than (25) guests, the minimum of (25) guests will be applied as the guaranteed attendance.

MEETING REFRESHMENT AND BREAK PACKAGES

*Breaks are based on 30-minute service and a minimum of 25 guests
Replenishment based on consumption*

POWER BREAK \$32

Montage House Blend Trail Mix, Assorted Energy Bars
Selection of Utah Jerky, Mixed Nuts, Red Bull

INTERMISSION \$26

Nostalgic Popcorn Machine
Movie Theater Nachos, Cheese Sauce, Pickled Jalapeños, Tortilla Chips
Nostalgic Sodas, Cherry & Vanilla Flavors
Twix, Snickers, Gummies, M&M's

ROYAL TEA TIME \$28

Assorted Tea Sandwiches: Smoked Salmon & Cucumber, Roast Beef and Egg Salad
Seasonal Buttermilk Scones, Vanilla Mascarpone Cream, Amour Seasonal Jams
Whipped Butter and Assorted Small Confections

CHINATOWN EXPRESS BREAK \$29

Pot Stickers, Vegetable Spring Rolls
Chicken Satay with Ginger Scallion Glaze
Sticky Rice Pudding with Mango

CITRUS TREE \$28

Lemon Meringue Tarts, Key-Lime Almond Tarts, Passion Fruit Coconut Éclairs
Orange Madeleines, Fresh Lemonade

A minimum of (25) guests is required for all Break Packages. If you wish to order a Break Package for less than (25) guests, the minimum of (25) guests will be applied as the guaranteed attendance.

MEETING REFRESHMENT AND BREAK PACKAGES

APRÈS SANDWICH BAR

Minimum one dozen of any one type of sandwich

CLASSIC TEA SANDWICHES • \$110 *per dozen*

Egg Salad | Organic Watercress, Brioche

Roast Beef | Horseradish Aioli, Wheat

Curry Chicken Salad | Roasted Red Peppers, Grain Mustard Aioli

Spicy Crab Salad | Cucumber, Arugula, Spicy Mayonnaise

Smoked Salmon | Cucumber, Caper Mayonnaise

Albacore Tuna Salad | Cranberries, Celery, Fresh Herbs

PUB SLIDERS • \$120 *per dozen*

Wagyu Beef | Caramelized Onions

Buffalo | Blue Cheese, Port Reduction

Southern Fried Chicken | Caper Rémoulade

Salmon | Old Bay Aioli

House-Made Bean & Rice Patty | Tofu Aioli

DELI SELECTION • \$120 *per dozen*

Grilled Chicken | Pesto, Sundried Tomato, Arugula, Ciabatta

Roast Beef | Swiss, Russian Dressing, Sauerkraut, Marbled Rye

Grilled Vegetable | Hummus, Sprouts, 7-Grain

Roasted Turkey | Arugula, Garlic Mayonnaise, Marinated Tomato, Asiago Sourdough

Italian | Salami, Calabrese, Provolone, Lettuce, Olive Relish, Sourdough

FOOD TRUCK • \$155 *per dozen*

Smoked Pastrami | Pretzel Bun, BBQ Potato Chips

Lemongrass Chicken Banh Mi | French Baguette, Curried Shoestring Fries

Pork Carnitas Burritos | Black Beans, Charred Corn, Citrus Slaw, Salsa Verde

Chickpea Falafel | Mediterranean Salad, Mini Pitas

LUNCH PLATED

EXECUTIVE PLATED LUNCH

Minimum of 10 Guests

Three Course \$60

Four Course \$75

Choice of Entrée \$20, per additional entrée

Montage Bread Selection, Butter, Freshly Brewed Coffee and Tea

SOUPS

Select One

Spiced Butternut Squash Soup | Cinnamon Apple Compote, Candied Pumpkin Seeds

Loaded Cauliflower | Smoked Bacon, Potato, Cheddar, Scallions

Roasted Tomato-Red Pepper Soup | Charred Corn-Onion Relish

SALADS

Select One

Rustic Caprese | Burrata Cheese, Heirloom Tomato, Focaccia Crouton, Aged Balsamic, Basil Sea Salt

Crispy Romaine Hearts | Shaved Parmesan, Garlic Croutons, House-Made Caesar Dressing

Tuscan Kale | Golden Quinoa, Sautéed Hon Shimeji Mushrooms, Roasted Tomato, Herbal Vinaigrette

Hearth Oven Baked Vegetable Salad | Marcona Almonds, Roasted Carrot Romesco Sauce, Olive Oil

ENTRÉES

Select One

Pan Roasted Salmon | Garden Vegetable Melange, Ratte Potatoes, Herb-Lemon Butter

Mustard Crusted Utah Trout | Grilled Asparagus, Toasted Couscous, Wild Spinach, Salsa Cruda

Grilled NY Steak | Wilted Greens, Blistered Heirloom Tomato, Truffle Wedge Fries, Peppercorn Sauce

Herb Roasted Free Range Chicken Breast | Whipped Golden Potatoes, Wild Mushrooms

Sautéed Arugula, Chicken Jus

DESSERTS

Select One

Butterscotch Crèmeux | Caramel Corn, Frosted Peanuts, Raw and Baked Apples

Seasonal Selection of Sorbet

Coconut-Corn Panna Cotta | Candied Coconut, Bourbon Caramel

LUNCH BUFFETS

EXECUTIVE LUNCH BUFFET

Minimum of 10 Guests

BUILD YOUR OWN LUNCH BUFFET

\$54 per person with Sandwich Selection

\$68 per person with Entrée Selection

SOUP *Select One*

Chef's Seasonal Inspiration

Roasted Tomato | Olive-Peppercorn Croutons

Roasted Corn Chowder | Red Pepper-Onion Relish

Cream of Wild Mushroom | Porcini Croutons

Served with Assortment of Baked Artisanal Breads and Butter

SALAD *Select Two*

Market Salad | Mixed Field Greens, Seasonal Garnishes, House-Made Dressings

Caesar Salad | Hearts of Romaine, Aged Parmesan, Garlic Croutons

Rigatoni Pasta Salad | Roasted Pepper Vinaigrette, Roasted Artichoke, Green Olives

Shaved Red Onion, Baby Kale

Cobb Salad | Turkey, Bacon, Egg, Blue Cheese, Tomato, Avocado

Caprese | Baby Heirloom Tomatoes, Bocconcini Mozzarella, Pesto

Toasted Couscous & Quinoa Salad | Marinated Tomatoes, Cucumber, Parsley, Mint, Citrus Vinaigrette

Select Sandwich Bar or Two Entrées Below

SANDWICH BAR

Grilled Vegetable | Hummus, Sprouts, Herb Ciabatta

Turkey Club | Bacon, Lettuce, Tomato, Shaved Red Onion, Sourdough

Roast Beef | Arugula, Horseradish Aioli, Caramelized Onion, Swiss, Pumpernickel

ENTRÉES *Select Two*

Ratatouille & Quinoa Stuffed Piquillo Peppers | Tarragon Oil

Cavatappi Pasta | Foraged Mushrooms, Shaved Brussels Sprouts, Confit Pearl Onions

Herb Marinated Chicken Breast | Seasonal Vegetable, Herb Buttered Orzo

Seared Free Range Chicken Breast | Aged Parmesan & Herb Risotto, Roasted Chicken Thyme Jus

Pan Roasted Salmon | Mediterranean Israeli Couscous, Tomato-Caper Sauce

Grilled Hanger Steak | Roasted Sweet Peppers, Asparagus

DESSERT

Chef's Selection of Desserts

Montage Blend Coffee, Decaffeinated Coffee and Deluxe Teas

LUNCH BUFFETS

DELI COUNTER \$58

SOUP

Chef's Selection of the Day
Montage Breads and Butter

SALADS

Select Two

Honey Mustard Coleslaw
German Potato Salad or Country Style Potato Salad
Greek Cucumber-Tomato Salad
Heirloom Mixed Greens, Selection of Dressings
Rigatoni Primavera

MEATS

Rotisserie Turkey Breast
Black Forest Ham
Roast Beef

CHEESES

Swiss, Sharp Cheddar, Provolone

SANDWICH SALADS

Select One

Solid White Albacore Tuna Salad
Egg and Watercress Salad
Waldorf Chicken Salad

ACCOMPANIMENTS

Assorted Rolls, Lettuce, Tomato, Red Onion, Kosher Dills, Marinated Olives, Pepperoncini
Mayonnaise, Horseradish Aioli, Whole Grain Mustard
Individual Bags of Assorted Chips

DESSERTS

Lemon Meringue Tart, Blueberry Thyme Jam
Passion Fruit Coconut Éclairs
Caramelized Milk Chocolate Crèmeux

Montage Blend Coffee, Decaffeinated Coffee and Deluxe Teas

A minimum of (25) guests is required for all Lunch Buffets. If you wish to order a Lunch Buffet for less than (25) guests, the minimum of (25) guests will be applied as the guaranteed attendance.

LUNCH BUFFETS

BAJA BUFFET \$66

SOUP

Select One

Black Bean Soup | Crema Fresca, Tomatillo Guacamole, Queso Añejo

Tortilla Soup | Diced Tomato, Crisp Tortilla Strips, Queso Fresco

SALADS

Southwest Caesar Salad | Black Olives, Tortilla Strips, Pepper Jack Cheese, Jalapeños, Chipotle Ranch

Jicama-Apple Slaw | Orange and Watercress, Chili-Lime Vinaigrette

ENTRÉES & SIDES

Choice of Three

Chicken Fajitas | Beef Fajitas | Pork Carnitas | Pork Al Pastor | Vegetable Fajitas

Red Spanish Rice, Calabacitas Squash Ragout

“Frijoles Charros” Mexican Stewed Pinto Beans, Soft Flour-Corn Tortillas

Green Chili Cornbread Muffins

Corn Tortilla Chips

Traditional Guacamole

Sour Cream, Cilantro and Lime

SALSA BAR

Fire Roasted Tomato Salsa, Salsa Fresca, Tomatillo Salsa, Citrus Slaw

Assorted Hot Sauces | Tapatio, Cholula, Tabasco

DESSERTS

Crème Caramel

Warm Cinnamon Churros

Tres Leches Cake, Cinnamon Whipped Cream

Montage Blend Coffee, Decaffeinated Coffee and Deluxe Teas

A minimum of (25) guests is required for all Lunch Buffets. If you wish to order a Lunch Buffet for less than (25) guests, the minimum of (25) guests will be applied as the guaranteed attendance.

LUNCH BUFFETS

MEDITERRANEAN MARKET \$70

SOUP

Harissa Spiced Garbanzo Soup

LEBANESE FATTOUSH SALAD

Romaine, Mint, Cherry Tomatoes, Radish, Carrots, Pickled Onion, Pita
Citrus-Mint Dressing

MOROCCAN TABBOULEH

Diced Tomatoes, Parsley, Mint, Red Onion, Ancient Grains, Citrus

MEZZE PLATTER

Garbanzo Hummus, Tzatziki, Baba Ganoush, Roasted Artichoke, Sundried Tomatoes
Mediterranean Olives, Roasted Peppers, Cucumber, Marinated Feta Cheese, Pita Bread

ENTRÉES

Select Two

Chicken Tagine | Apricots, Tomatoes, Olives, Preserved Lemon

Roasted Sea Bass | Tunisian Vegetable Couscous

Za'atar Marinated Lamb Kefta with Chermoula Sauce

Chickpea-Lima Bean Falafel | Lemon Scented Yogurt, Warm Pita Rounds, Garlic Olive Oil

DESSERTS

Select Three

Honey Pressed Sablé Cookies

Salted Caramel Nut Tarts

Tiramisu Verrine | Mascarpone, Espresso, Caramel

Baklava Ice Cream | Sugar Cones

Montage Blend Coffee, Decaffeinated Coffee and Deluxe Teas

A minimum of (25) guests is required for all Lunch Buffets. If you wish to order a Lunch Buffet for less than (25) guests, the minimum of (25) guests will be applied as the guaranteed attendance.

LUNCH BUFFETS

SLIDER BAR \$65

SALADS

Select Two

Seasonal Field Greens | Selection of Dressings

Shredded Cabbage Cole Slaw | Local Honey-Cider

German Potato Salad | Sour Cream, Green Onion, Bacon

Caesar Salad | Shaved Parmesan, Garlic Crouton, Caesar Dressing

Greek Salad | Tomato, Cucumber, Kalamata Olive, Red Wine Vinaigrette

Farro & Tabbouleh | Marinated Tomatoes, Cucumber, Parsley, Mint, Citrus

EXCEPTIONALLY GOOD SLIDERS

Select Three

BBQ Pulled Pork Slider

Wagyu Beef Slider

Southern Fried Chicken Slider

Honey Miso Salmon Slider

Grilled Chicken, Orange Bourbon Glaze Slider

Impossible Burger *+\$3 per person*

TOPPINGS

Sautéed Mushrooms, Guacamole, Sliced Tomato, Shaved Onions

Bibb Lettuce, Pickled Jalapeños, Aged Utah Cheddar

Gruyère, Goat Cheese and Traditional Condiments

NOT YOUR TYPICAL SIDES

Select Three

Green Chili Scallion Macaroni and Cheese

Oven Roasted Truffle Parmesan Steak Fries

Roasted Root Vegetable Hash

House-Made Potato Chips

Sweet Potato Tater Tots

DESSERTS

Select Three

Salted Oatmeal Raisin Cookies

Build Your Own Shortcake | Biscuit, Whipped Mascarpone Mousse, Macerated Strawberries

Warm Peach Almond Financiers | Cinnamon Whipped Cream

Mini Key Lime Pies | Baked Almond Cream

Fudge Brownies | Chocolate Ganache

Montage Blend Coffee, Decaffeinated Coffee and Deluxe Teas

A minimum of (25) guests is required for all Lunch Buffets. If you wish to order a Lunch Buffet for less than (25) guests, the minimum of (25) guests will be applied as the guaranteed attendance.

LUNCH BUFFETS

Summer Selections

5.1.22 - 9.30.22

BALD PEAK \$68

SOUP

Roasted Summer Corn Chowder

SALADS

Mixed Green Salad | Tomato, Cucumbers, Croutons, Sunflower Seeds, Preserved Fruits

Assortment of Dressings

Salt Roasted Beet Salad | Wild Arugula, Frisée, Apple, Toasted Almonds, Honey Citrus Dressing

Panzenella Salad | Heirloom Tomatoes, Cucumber, Shaved Red Onion, Hand-Torn Croutons

ENTRÉES

Grilled Hanger Steak | Mint Chimichurri, Balsamic Glazed Onions

Herb Crusted Salmon Filet | Roasted Peppers, Summer Succotash

SIDES

Rosemary Roasted Root Vegetables | Blistered Tomatoes

Herb and Parmesan Steak Fries

Montage Assorted Artisanal Rolls and Butter

DESSERTS

Tropical Cake | Dark Chocolate Mousse, Passion Fruit Curd, Coconut

Lemon Blueberry Thyme Tarts | Honey Meringue

Summer Sorbet & Ice Cream

Blackberry Mousse Tarts | Baked Almond Cream

Montage Blend Coffee, Decaffeinated Coffee and Deluxe Teas

A minimum of (25) guests is required for all Lunch Buffets. If you wish to order a Lunch Buffet for less than (25) guests, the minimum of (25) guests will be applied as the guaranteed attendance.

LUNCH BUFFETS

Winter Selections

SOLACE \$68

1.1.22 - 4.30.22 | 10.1.22 - 12.31.22

SOUP

Cream of Wild Mushroom, Porcini Mushroom Croutons

SALADS

Baby Green Salad | Shaved Radish, Citrus Segments, Cherry Tomatoes, Toasted Almond Smoked Bacon, Assorted Dressings

Arugula and Artisan Romaine | Crispy Pancetta, Dried Cherries, Local Goat Cheese Citrus-Poppy Seed Vinaigrette

Roasted Heirloom Beets | Watercress, Frisée, Pumpkin Seeds, Cranberry-Citrus Vinaigrette

ENTRÉES

Select Three

Niman Ranch Pork Schnitzel | Meyer Lemon Dust, Tomato-Caper Beurre Blanc

Roasted Chicken Breast | Root Vegetable Fricassée, Bordelaise Jus

Pan Seared Trout | Honey Lemon Glaze

Winter White Bean Cassoulet | Baby Kale, Carrots, Parsnips, Pearl Onions, Fine Herbs

SIDES

Roasted Garlic Rosemary Idaho Potato Wedges

Charred Broccolini and Cauliflower | Roasted Garlic, Preserved Lemon

Montage Assorted Artisanal Rolls

Sweet Butter and Utah Honey

DESSERTS

Sour Cherry Tart | Candied Sesame Seeds

Baked Chocolate Custard Tarts | Dark Chocolate Mousse

Cinnamon Toast Bread Pudding | Caramel Sauce

Montage Blend Coffee, Decaffeinated Coffee and Deluxe Teas

A minimum of (25) guests is required for all Lunch Buffets. If you wish to order a Lunch Buffet for less than (25) guests, the minimum of (25) guests will be applied as the guaranteed attendance.

BOXED LUNCH

BOXED LUNCHES \$52

Provided for guests who will be enjoying their lunch off property.

SALADS

Select One

Roasted Red Bliss Potato Salad | Honey-Orange Poppy Seed Dressing

Toasted Couscous & Quinoa | Parsley, Mint, Cucumber, Roasted Tomatoes

Pasta Primavera | Sun Dried Tomatoes, Oregano, Toasted Pine Nuts

Curried Chickpeas | Butternut Squash, Hearts of Palm, Arugula, Mustard Vinaigrette

SANDWICHES

Minimum of one dozen of any one selection.

Select up to three

Smoked Turkey Club

Bacon, Tomatoes, Butter Lettuce, Swiss Cheese, Asiago Sourdough

Roast Beef

Tomatoes, Shaved Onions, Watercress, Horseradish Aioli, Ciabatta

The Italian

Salami, Pepperoni, Ham, Provolone, Shredded Iceberg, Pepperoni, Herb Vinaigrette, French Baguette

Grilled Vegetable

Zucchini, Yellow Squash, Portobello, Roasted Tomato, Alfalfa Sprouts, Hummus, Ciabatta

Southwest Chicken Caesar Wrap

Grilled Chicken, Corn & Black Bean Relish, Romaine Lettuce, Caesar Dressing, Sun-Dried Tomato Tortilla

Asian Chicken Wrap

Roasted Chicken Breast, Cabbage, Cilantro, Pickled Vegetables, Sesame-Ginger Vinaigrette, Spinach Tortilla

Bag of Chips

WHOLE FRUIT

Select One

Banana | Apple | Navel Orange

DESSERTS

Select One

Chocolate Chip Cookie | Fudge Brownie | Sour Cherry Granola Bar

Montage Bottled Water \$7 each Assorted Soft Drinks \$6 each

A minimum of (24) guests is required for Boxed Lunches.

If you wish to order Box Lunches for less than (24) guests,

The minimum of (24) guests will be applied as the guaranteed attendance.

Consuming raw or undercooked foods may increase the risk of foodborne illness.

RECEPTIONS

COLD CANAPÉS

Minimum order of 24 pieces of any one selection

**Selected items may be displayed or tray passed*

Watermelon Gazpacho Shooter Pickled Rind, California Olive Oil	\$7.50
Local Goat Cheese Panna Cotta Honey-Wild Berry Jam, Artisan 9-Grain Toast Point	\$7.50
Heirloom Tomato Tartare Aged Balsamic Glaze, Palmier	\$7.50
Salt Roasted Beet Hummus Pickled Root, Crispy Chickpeas	\$7.50
Park City Brie Apricot Mostarda, Olive Oil Baguette	\$8.00
Mini Avocado Toast Squash Ragout, Pickled Radish, Seeded Honey Wheat	\$8.00
Smoked Trout Hash, Dill Pesto Crème Fraîche, Cucumber, Rye Crostini	\$9.00
Sesame Crusted Tuna Carrot-Radish Slaw, Wonton Chip	\$9.00
Organic Salmon Poke Cucumber, Sesame, Nori Cracker	\$9.00
Maine Lobster Ceviche Avocado-Mango Relish, Crispy Tostada	\$9.50
Seared Beef Tataki Sweet Pepper-Cucumber Relish, Black Garlic Potato Chip	\$9.50
Bison Tartare Shallot, Chives, Grain Mustard, Whipped Boursin Cheese, Savory Cone	\$9.50

HOT CANAPÉS

Minimum order of 24 pieces of any one selection

**Selected items may be displayed or tray passed*

Spanakopita Baked Phyllo Purse, Spinach, Feta	\$8.00
Roasted Artichoke & Truffle Aranchini Lemon Aioli	\$8.00
Loaded Cauliflower Fritter Cheddar, Scallions, Charred Onion Cream	\$8.00
Chicken Satay Ginger-Scallion Glaze	\$8.50
Chicken & Waffles Jalapeño Jelly	\$8.50
Crispy Pork Belly & Date Skewer Mango Chimichurri	\$8.50
Crab Cake Lollipop Cajun Aioli	\$10.00
Bacon Wrapped Scallop Apricot Jam	\$9.50
Mini Beef Wellingtons Pine Nut-Shallot Relish	\$9.50
Wagyu Short Rib Tart Paris Whipped Potatoes	\$9.50
Grilled Shrimp Al Pastor Skewer Pineapple	\$10.00
Venison Empanada Wild Cherry-Shallot Jam	\$10.00

RECEPTIONS - INTERACTIVE STATIONS

CHEF'S CARVING STATIONS

HERB-MARINATED FREE RANGE TURKEY BREAST \$26

Cranberry Apple Compote, Pan Gravy

CHIPOTLE-MOLASSES GLAZED CEDAR PLANK SALMON \$32

ALL NATURAL PRIME RIB OF BEEF \$36

Horseradish Cream, Red Wine Sauce

ROASTED TENDERLOIN OF BEEF \$38

Horseradish Cream, Red Wine Sauce

BEEF WELLINGTON \$42

Prime Beef Tenderloin, Wild Mushroom Duxelle, Puff Pastry, Au Poivre

MOUNTAIN AMERICAN CARVING STATIONS

RACK OF MORGAN VALLEY LAMB \$35

Red Onion Jam, Pinot Noir Jus

JUNIPER RUBBED ELK LOIN \$40

(Minimum 75 people)

Huckleberry Jus

13-HOUR SMOKED BEEF BRISKET \$30

Brigham's Brew Root Beer BBQ Sauce

BLACK PEPPER CRUSTED BISON RIBEYE \$40

Blackberry Jus

ACCOMPANIMENTS \$13 each

Sautéed Farro, Tuscan Kale, Braised Leeks | Candied Yams, Toasted Marshmallows

Roasted Garlic Redskin Potato Mash | Gold Creek Farm White Cheddar Mac & Cheese

Honey Mustard Roasted Brussels Sprouts & Butternut Squash | Green Bean & Mushroom Casserole

Charred Broccolini, Garlic, Heirloom Tomatoes | Charred Mediterranean Vegetables

Haricots Verts, Caramelized Shallots & Pine Nuts | Foraged Mushrooms, Glazed Cipollini Onions

(1) Chef for every 50 guests per Carving Station

Chef Carver at \$350 per Chef for up to 2 hours

\$150 per additional hour per Chef

All Carving Stations are served with Assorted Rolls

Consuming raw or undercooked foods may increase the risk of foodborne illness.

RECEPTIONS - STATIONS

SALAD BAR

Select One \$16, All Three Selections \$32

Served with Assorted Rolls

Parmesan Caesar Salad | Hearts of Romaine, Aged Parmesan, Garlic Croutons, White Anchovies
Blackberry Red Oak Salad | Red Oak Leaves, Crumbled Blue Cheese, Croutons, Blackberry Dressing
Spinach Salad | Toasted Pecans, Red Onions, Field Mushrooms, Poppy Seed Citrus Vinaigrette

WHOLE SMOKED SALMON \$28

Toasted Peasant Bread, Whole Grain Mustard Remoulade
Chopped Egg, Sliced Onion, Capers, Parsley, Hothouse Cucumbers

CRUDITÉS \$23

Wild Mushrooms, Peppers, Endive, Asparagus, Sugar Peas, Squash, Olives
Seasonal Vegetables, Dipping Sauces

ANTIPASTO \$26

Caprese Salad, Hummus, Olive Tapenade, Mediterranean Grilled Vegetables
Balsamic Onions, Toasted Crostini, Pita Bread

CHARCUTERIE \$30

Selection of Air-Dried and Cured Italian Meats, Tapenades
Antipasti of Olives, Grilled Marinated Vegetables, Artisan Breads

MONTAGE CHEESE GALLERY

GALLERY ARTISANAL CHEESE DISPLAY \$28

Selection of Three Local Cheeses, Dried Fruits
Marcona Almonds, Fruit Jams, Utah Honey, Montage Hearth Baked Breads

GRAND ARTISANAL CHEESE DISPLAY \$34

Selection of Five Local and Imported Cheeses, Dried Fruits
Marcona Almonds, Fruit Jams, Utah Honey, Montage Hearth Baked Breads

ARTISANAL SWISS RACLETTE STATION \$38

Chef Attendant Required

Mini Salt Cured Potatoes, House Pickled Vegetables, Montage Signature Spice Blend

*Minimum of (25) guests for any one station.
Chef Attendants at \$350 per Chef for up to 2 hours.*

RECEPTIONS - STATIONS

FOCACCIA FLATBREAD STATION \$29

Select Two

Margherita | Tomatoes, Basil, Mozzarella, Drizzle of Extra Virgin Olive Oil

Roasted Vegetable | Sweet Basil Pesto, Oven Dried Tomatoes, Mozzarella

Meat Lovers | Bacon, Ham, Pepperoni, San Marzano Tomato Sauce, Mozzarella

Sonoma | Duck Confit, Caramelized Onions, Black Mission Figs, Rosemary, Mozzarella

Tuscan | Prosciutto Cotto, Spinach, Red Pesto, Roasted Peppers, Provolone, Asiago

Tartuffo | Wild Mushroom Pesto, Black Truffle Oil, Goat Cheese, Mozzarella

PASTA STATION \$28

Select Two

Penne Pomodoro | Tomatoes, Garlic, Basil

Frutti Di Mare | Fusilli, Clams, Mussels, Shrimp, Squid, Arrabiata Sauce

Cavatappi Funghi | Asiago Cheese Cream, Wild Mushrooms, Truffle, Pine Nuts, Arugula

Rigatoni Verdure | Grilled Vegetables, Extra Virgin Olive Oil, Herbs, Capers

ACCOMPANIMENTS

Shaved Parmigiano-Reggiano | Basil Chiffonade | Chili Flakes | Assorted Rolls

RISOTTO STATION \$30

Select Two

Truffle Risotto | Foraged Mushrooms, Parmigiano Reggiano

Saffron Risotto | Prawns, Clams, Fresh Peas

Short Rib Risotto | Caramelized Onion, Shaved Aged Asiago

Roasted Butternut Squash Risotto | Arugula, Local Asiago

SHRIMP AND GRITS \$33

Gold Creek Farms Cheddar Cheese Grits | Blackened Shrimp, Andouille Sausage

Scallions, Sweet Peppers, Cilantro

*Minimum of (25) guests for any one station. (1) Chef for every 50 guests per station.
Chef Attendants at \$350 per Chef for up to 2 hours. \$150 per additional hour per Chef.*

Consuming raw or undercooked foods may increase the risk of food borne illness.

RECEPTIONS - STATIONS

ICED SHELLFISH

Four Pieces per Person Minimum, Twenty-Five Person Minimum

JUMBO PRAWNS \$9 per piece

COCKTAIL CRAB CLAWS \$10 per piece

ALASKAN KING CRAB LEGS (5" Sections) \$16 per piece

Shellfish served with Classic Cocktail Sauce, Lemon Garlic Aioli, Lemon Wedges

OYSTERS OF THE SEASON \$10 per piece

Classic Cocktail Sauce, Mignonette, Bottled Hot Sauces, Lemon Wedges

CUSTOM ICE SCULPTURE

Please Place Your Order One Week in Advance, Pricing Varies upon Individual Requests

INTERACTIVE SEAFOOD STATIONS

JUMBO LUMP CRAB CAKE \$34

Old Bay Aioli, Celery Root Remoulade

SEA SCALLOP \$29

Wild Mushroom Saltimbocca

SUSHI STATION

Seven Pieces per Person Minimum

Hand Rolled by our In-House Sushi Chef and Served with Pickled Ginger, Soy Sauce, Wasabi

SUSHI ROLL SELECTION \$9 per piece

Yellowtail Roll | Salmon Roll | Vegetable Roll | California Roll | Bigeye Tuna Roll | Spicy Tuna Roll

SASHIMI SELECTION \$8 per piece

Tuna | Salmon | Yellowtail

To enhance your reception, add a Sushi Chef at \$675.00

*Minimum of (25) guests for any one station. (1) Chef for every 50 guests per station.
Chef Attendants at \$350 per Chef for up to 3 hours. \$150 per additional hour per Chef.*

RECEPTIONS - INTERNATIONAL STATIONS

TACO BAR \$24

Select Two

TACOS AL PASTOR | Chile Roasted Pork, Pineapple, Pickled Red Cabbage Slaw

CARNE ASADA | Diced Onions, Cilantro, Avocado Jalapeño Crema, Shredded Iceberg Lettuce

BLACKENED SALMON | Mango Pico de Gallo, Citrus Slaw, Tomatillo Salsa

VEGAN MEAT PICADILLO | Shredded Iceberg Lettuce, Pico de Gallo, Avocado Crema

FAR EAST \$27

PORK BUNS | Crispy Pork Belly, Steamed Buns, Hoisin BBQ Sauce, Cucumber, Cilantro

CRISPY VEGETABLE SPRING ROLLS | Vietnamese Chili-Garlic Dipping Sauce

CHICKEN SATAY | Cashew-Peanut Sauce

TAIL GATE \$28

PRIME BEEF CHILI | Sour Cream, Grated Cheddar, Green Onion

CRISPY MINI CORN DOGS | Ketchup, Yellow Mustard

WAGYU BEEF SLIDERS | Brioche Bun, American Cheese

*Minimum of (25) guests for any one station. (1) Chef for every 50 guests per station.
Chef Attendants at \$350 per Chef for up to 2 hours. \$150*

RECEPTIONS - LATE NIGHT STATIONS

INDIVIDUAL ITEMS

Cold Pad Thai Noodle Salad	<i>\$26 per person</i>
Jalapeno Popper, South Western Ranch	<i>\$15 per person</i>
Antipasto Cup Local Artisan Cheese & Charcuterie House-made Pickled Vegetables	<i>\$35 per person</i>
Crudit� Cups Vegetables, Choice of Beet Hummus Baba Ganoush Mint Yogurt Dip, Ranch	<i>\$18 per person</i> <i>\$5 additional dips</i>
Nacho Bar Guacamole, Pico de gallo, Black Beans, Cheese Sauce, Chips Pickled Jalapenos, Choice of Braised Short Rib or Braised Chicken Tinga	<i>\$27 per person</i>
Individual Popcorn Choose 2 Flavors Butter, Sea Salt, Caramel, Chili Lime, Parmesan Truffle	<i>\$15 per person</i>

*Minimum of (25) guests for any one station. (1) Chef for every 50 guests per station.
Chef Attendants at \$350 per Chef for up to 2 hours. \$150 per each additional hour.*

DINNER BUFFETS

For 25 to 40 guests

EXECUTIVE DINNER BUFFET \$160

SOUP

Select One

Roasted Corn Chowder

Vegetable Bean Soup

Butternut Squash Bisque

SALADS

Select Two

Market Green Salad | Shaved Radish, Cucumbers, Cherry Tomatoes, Assorted Dressings

Roasted Beet Salad | Local Goat Cheese, Arugula, Pickled Red Onions

Panzanella Salad | Mozzarella and Heirloom Tomatoes, Local Artisan Focaccia, Pesto Vinaigrette

Baby Kale Salad | Crumbled Blue Cheese, Toasted Pecans, Blackberry Vinaigrette

ENTRÉES

Select Two

Roasted Chicken Breast

Grilled Petite Beef Tenderloin

Maple-Glazed Salmon

Rosemary-Rubbed Lamb Loin

SIDES

Select Three

Loaded Mac-N-Cheese

Bourson Mashed Potatoes

Herb-Roasted Fingerling Potatoes

Caulalini with Blistered Heirloom Tomatoes

Roasted Asparagus

Honey-Glazed Baby Carrots

DESSERTS

Caramelized Milk Chocolate Brownies | Sea Salt

Chocolate Bark | Seasonal Dried Fruit & Seeds

Mini Snickerdoodle Cookies

Coconut Rochers

Key Lime Almond Tarts

A minimum of (25) guests is required for this Dinner Buffet. If you wish to order a Dinner Buffet for less than (25) guests, the minimum of (25) guests will be applied as the guaranteed attendance.

Consuming raw or undercooked foods may increase the risk of foodborne illness.

DINNER BUFFETS

Summer Selections

BALD EAGLE \$150

5.1.22 - 9.30.22

SOUP

Roasted Corn Chowder | Red Pepper, Caramelized Onions

SALADS

Arugula & Frisée Salad | Asparagus, Palmito, Crispy Pancetta

Heirloom Tomato Cucumber Salad | Arugula, Feta, Pesto

Butter Bean Salad | Young Leaves, Tomatoes, Summer Squash, Piquillo Pepper

ENTRÉES

Mustard Crusted Utah Trout | Charred Lemon Beurre Blanc, Summer Vegetable Melange

Grilled Petite Beef Tenderloin | Herb Yukon Gold Potato

Caramelized Cipollini Onion, Green Peppercorn Jus

Smoked Bacon Wrap Breast of Chicken | Oven Roasted Baby Squash

Sonoma Lavender Honey, Natural Jus

BREADS

Montage Assorted Artisanal Rolls

Sweet Butter and Utah Honey

DESSERTS

Apple Galette | Apple Compote, Apple Mousse, Salted Breton

Chocolate Dipped Madeleines

Butterscotch Crèmeux | Caramel Corn

Montage Blend Coffee, Decaffeinated Coffee and Deluxe Teas

A minimum of (40) guests is required for all Dinner Buffets. If you wish to order a Dinner Buffet for less than (40) guests, the minimum of (40) guests will be applied as the guaranteed attendance.

DINNER BUFFETS

Summer Selections

JORDANELLE \$175

5.1.22 - 9.30.22

SOUP

Roasted Pepper and Tomato Bisque

SALADS

Market Greens | Radish, Shaved Carrots, Cucumber, Buttermilk-Scallion Dressing

Caprese | Mozzarella and Heirloom Tomatoes, Pesto Vinaigrette

Arugula & Frisée | Dried Cherries, Stilton Cheese, Candied Walnuts, Raspberry-Orange Vinaigrette

ENTRÉES

Pan Roasted Trout | Chardonnay Cream Sauce with Fresh Herbs, Spinach, Smashed Red Potatoes

Breast of Chicken | Roasted Fingerling Potatoes, Maitake Mushrooms

Petite Beef Filet | Buttered Heirloom Carrots, Bordelaise Jus

Colorado Lamb Chops | Herb Goat Cheese Polenta, Roasted Pepper, Squash Ratatouille

BREADS

Montage Assorted Artisanal Rolls

Sweet Butter and Utah Honey

DESSERTS

Apple Galette | Apple Compote, Apple Mousse, Salted Breton

Chocolate Dipped Madeleines

Butterscotch Crèmeux | Caramel Corn

Montage Blend Coffee, Decaffeinated Coffee and Deluxe Teas

A minimum of (40) guests is required for all Dinner Buffets. If you wish to order a Dinner Buffet for less than (40) guests, the minimum of (40) guests will be applied as the guaranteed attendance.

DINNER BUFFETS

Winter Selections

MAYFLOWER \$175

1.1.22 - 4.30.22 | 10.1.22 - 12.31.22

SOUP

Roasted Butternut Squash | Spiced Pumpkin Seeds

SALADS

Market Greens | Radish, Shaved Carrots, Cucumber, Buttermilk-Scallion Dressing

Roasted Beetroot | Farro, Baby Kale, Winter Citrus, Crumbled Feta

Arugula & Frisée | Dried Cherries, Stilton Cheese, Candied Walnuts, Raspberry-Orange Vinaigrette

ENTRÉES

Utah Trout | Stewed Beluga Lentils, Kale, Foraged Mushrooms

Herb Roasted Chicken Breast | Creamy Spinach, Scallion Scalloped Potatoes

Wagyu Short Ribs | Root Vegetable Ragout, Bordelaise

Colorado Lamb Chops | Rosemary Roasted Fingerling Potatoes, Syrah Jus

BREADS

Montage Assorted Artisanal Rolls

Sweet Butter and Utah Honey

DESSERTS

Cinnamon Sugar Donuts | Sea Salt Caramel Sauce

Baked Chocolate Custard Tart | Dark Chocolate Mousse

Apricot Almond Financiers | Cinnamon Whipped Cream

Montage Blend Coffee, Decaffeinated Coffee and Deluxe Teas

A minimum of (40) guests is required for all Dinner Buffets. If you wish to order a Dinner Buffet for less than (40) guests, the minimum of (40) guests will be applied as the guaranteed attendance.

DINNER BUFFETS

Winter Selections

SIDEWINDER \$160

1.1.22 - 4.30.22 | 10.1.22 - 12.31.22

SOUP

Bison Chili | Aged Cheddar, Green Onion, Sour Cream, Green Chile Corn Bread

SALADS

Baby Field Green Salad | Poached Pears, Candied Pumpkin Seeds, Blackberry Vinaigrette

Winter Citrus Salad | Arugula, Grapefruit and Orange Segments, Shaved Radish, Blood Orange Vinaigrette

Spinach Salad | Bacon, Hard Boiled Eggs, Roasted Tomatoes, Red Onion, Vanilla Maple Vinaigrette

ENTRÉES

Roasted Sea Bass | Herb Roasted Root Vegetables

Slow Braised Short Rib | Cipollini Onions, Crimini Mushrooms, Garlic Mashed Potatoes, Red Wine Jus

Herb Marinated Chicken Breast | Brussels Sprouts with Bacon, Braised Red Cabbage, Capers Butter

BREADS

Montage Assorted Artisanal Rolls

Sweet Butter and Utah Honey

DESSERTS

Cinnamon Sugar Donuts | Sea Salt Caramel Sauce

Baked Chocolate Custard Tart | Dark Chocolate Mousse

Apricot Almond Financiers | Cinnamon Whipped Cream

Montage Blend Coffee, Decaffeinated Coffee and Deluxe Teas

A minimum of (40) guests is required for all Dinner Buffets. If you wish to order a Dinner Buffet for less than (40) guests, the minimum of (40) guests will be applied as the guaranteed attendance.

DINNER BUFFETS

TheMontage Collection

DEER VALLEY \$145

SOUP

Select One

Turkey Green Chili | Sour Cream, Aged Cheddar, Scallions

Smoked Tomato Bisque | Olive Oil-Garlic Croutons

SALADS

Roasted Beet Salad | Local Goat Cheese, Watercress, Pickled Red Onion

Field Green Salad | Toasted Pine Nuts, Vine Ripened Tomatoes, Buttermilk Chive Dressing

Hearts of Romaine | Pear Tomatoes, Scallions, Chile Dusted Croutons, Avocado Vinaigrette

ENTRÉES

Pepper-Crusted Beef Tenderloin | Chive Whipped Potatoes, Huckleberry Jus

Herb-Roasted Chicken | Gold Greek Cheddar Macaroni and Cheese

Whole Utah Trout Amandine | Haricots Verts, Roasted Shallots and Mushrooms, Caper Beurre Blanc

BREADS

Green Chili Cornbread

Flaky Biscuits

Utah Honey Butter

DESSERTS

Market Fruit Tarts

Dark Chocolate Crèmeux | Whipped Orange Cream

Vittoria Coffee Ice Cream | Chocolate Whipped Cream

Montage Blend Coffee, Decaffeinated Coffee and Deluxe Teas

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DINNER BUFFETS

TheMontage Collection

PALMETTO BLUFF \$150

SOUP

She-Crab Soup | Cream of Sherry

SALADS

Wild Arugula-Kale Salad | Pickled Peaches, Candied Pecans, Citrus Vinaigrette

Heirloom Bean Salad | Smoked Bacon, Red Onions, Roasted Peppers, Celery Hearts, Spice Vinaigrette

ENTRÉES

Select Three

Striped Bass | Succotash, Swiss Chard, Tomato Emulsion

BBQ Baby Back Pork Ribs | Peach BBQ Sauce, House-Made Buttermilk Biscuits

Pecan Crusted Chicken Breast | Ham Hock Collard Greens, Maple Beurre Blanc

Low Country Shrimp Boil | Red Potatoes, Corn, Andouille Sausage

SIDES

Green Chili Cornbread

White Cheddar Grits

Green Beans, Pecan Butter

DESSERTS

Peach Crisp | Vanilla Ice Cream

Mini Pecan Pies | Bourbon Glaze, Praline Buttercream

Build Your Own Shortcake | Assorted Macerated Berries, Whipped Mascarpone, Biscuits

Montage Blend Coffee, Decaffeinated Coffee and Deluxe Teas

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DINNER BUFFETS

TheMontage Collection

LOS CABOS \$150

SOUP

Pumpkin & Roasted Poblano Bisque | Candied Pumpkin Seeds

SALADS

Shrimp Ceviche | Cilantro-Lime Cocktail Sauce, Red Onions, Heirloom Tomatoes

Cabo Cobb | Hearts of Romaine, Hard-Boiled Egg, Bacon, Black Bean & Pepper Relish
Cotija, Chipotle Ranch

SALSA BAR

Roasted Red and Green Salsa

Guacamole

House-Made Tortilla Chips

ENTRÉES

Stewed Chicken Tinga

Braised Brisket Barbacoa

Snapper Veracruz

SIDES

Corn-Flour Tortillas

Red Mexican Rice

Stewed Black Beans | Cumin, Cilantro, Tomatoes

Street Corn | Lime, Cilantro, Butter, Cotija

DESSERTS

Roasted White Chocolate Brownies | Candied Sesame Seeds

Mojito Verrine | Lime Curd, Coconut Rum Crunch

Mexican Wedding Cookies

Montage Blend Coffee, Decaffeinated Coffee and Deluxe Teas

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DESSERT STATIONS

VIENNESE TABLE \$35

25 Person Minimum

TARTS

Select Two

Sour Cherry Candied Sesame Tart | Lemon Blueberry Thyme Tart | Key Lime Almond Tart
Bourbon Pecan Praline Tart | Blackberry Almond Tart | Chocolate Custard Tart
Caramel Nut Tart

PETIT GATEAU

Small Composed Cakes

Select Two

Passion Fruit Coconut Eclairs
Vanilla Creme Caramel
Ricotta Cheesecake
Chocolate or Carrot Cake Pops

ENTREMETS

Large Composed Cakes

Select Two

Citron Entremet | Lemon Cream, Orange Pound Cake, Crispy Meringue, Yuzu Curd
Tropical Entremet | Dark Chocolate Mousse, Passion Fruit Curd, Banana, Coconut
Tiramisu Entremet | Mascarpone Mousse, Coffee Creméux, Vanilla Cake
Blackberry Lime Entremet | Blackberry Mousse Cake Almond Cake, Lime Curd
Chocolate Trio Entremet | Dark Chocolate Creméux, Milk and White Chocolate Mousse
Devil's Food Cake

ASSORTED HOUSE-MADE PETIT FOUR COOKIES

Select Two

Pâte de Fruit | French Macarons | Coconut Rochers
Meringue Cookies | Anise-Almond Biscotti | Madeleines | Pressed Shortbread Cookies

VERRINES

Layered Dessert Glasses

Select Two

Buttermilk Panna Cotta
Market Fruit
Caramelized Milk Chocolate Creméux
Cheesecake Verrine

ADDITIONAL PASTRIES

Chocolate Truffles
Chocolate Dipped Strawberries

DESSERT STATIONS

To add to your dinner selection

CLASSIC ICE CREAM SOCIAL \$24

Assorted Ice Creams and Sorbets

Hot Fudge, Caramel and Berry Sauce

M&Ms, Crushed Oreos, Butterfinger, Snickers, Nuts

Mixed Berries, Chocolate Chips, Whipped Cream

EXOTIC CRÊPE STATION \$32

(1) Chef Attendant required for every (50) guests

Exotic Fruit Compote

Warm Buttered Crêpes

Caramelized White Chocolate Crunchies

Coconut Rum Caramel Sauce

Vanilla Ice Cream and Coconut Sorbet

Whipped Cream

S'MORES STATION \$23

Graham Crackers, Hershey's Milk and Dark Chocolates

Assorted Homemade Marshmallows

House-Made Hot Chocolate

PLATED DINNER BUILD YOUR OWN

SALAD

Select One

Classic Caesar

Artisan Romaine, Garlic Crouton, Shaved Parmesan, Caesar Dressing

Rustic Caprese

Burrata, Heirloom Tomatoes, Sweet Basil, Spanish Olive Oil, Crouton

Shaved Vegetables

Heirloom Carrots, Watermelon Radish, Arugula, Goat Cheese, Candied Pepitas, Orange Vinaigrette

Salt Roasted Beet

Frisée, Wild Arugula, Sun Flower Granola, Honey-Lemon Poppy Seed Vinaigrette

Field Greens

Heirloom Tomatoes, Kalamata Olive-Cucumber Relish, Feta, Croutons, Tomato Vinaigrette

Ahi Tuna Niçoise | \$10 per person Supplement

Potato Confit, Haricots Verts, Blistered Tomatoes, Moroccan Olive Purée, Hard Boiled Egg

SOUP

Poured Tableside

Select One

Roasted Corn Chowder

Smoked Utah Trout, Potato Fondant, Celery

Smoked Foraged Mushroom Soup

Root Vegetable Hash, Truffle, Hon Shimeji Mushrooms

Smoked Tomato & Red Pepper Bisque

Tomato Marmalade, Sweet Basil Chantilly, Black Olive Oil

Loaded Cauliflower

Smoked Bacon, Scallions, Leeks

Curried Carrot

Vanilla Carrots, Spiced Pecans

Summer Selection Only

Watermelon Gazpacho

Pickled Rind, Heirloom Tomato, Local Honey Gastrique

PLATED DINNER BUILD YOUR OWN

MAIN ENTRÉE

Select One

Herb Roasted Chicken Breast

Sweet Pea Purée, Snow Peas, Asparagus, Roasted Tomato, Artichoke, Natural Jus

Lemon Roasted Chicken Breast

Parsnip Purée, Broccolini, Foraged Mushrooms, Sage Reduction

Pan Seared Striped Bass

Potato Fondant, Melted Leek Fondue, Apple-Curry Emulsion, Petite Salad, Preserved Lemon

Seared Chilean Sea Bass

Pomme Purée, Local Honey Glazed Carrots, Charred Lemon Beurre Blanc, Petite Salad

Grilled Organic Salmon

Olive Oil Creamed Red Skin Potatoes, Sautéed Organic Baby Vegetables, Grain Mustard Beurre Blanc

Pan Seared Utah Trout

Vegetables Grand-Mère, Roasted Artichoke, Wilted Spinach, Tomato Olive Oil Emulsion

Chipotle-Apricot Glazed Morgan Valley Rack of Lamb

Golden Potato Hash, Leeks, Sweet Peppers, Blistered Tomatoes, Natural Jus

48-Hour Wagyu Short Rib

Carrot Purée, Roasted Mushrooms, Truffled Potato Gratin, Peppercorn Jus

Coffee Rubbed Bison Tenderloin

Whipped Golden Potato, Brussels Sprouts Hash, Leeks, Wild Mushrooms, Blueberry Jus

5-Spice Kurobuta Pork Tenderloin

Roasted Sweet Potato Purée, Baby Squash, Royal Trumpet Mushrooms, Grain Mustard Jus

Grilled Beef Tenderloin

Butter Whipped Potatoes, Asparagus, Blistered Heirloom Tomatoes, Truffle Demi-Glace

ENHANCEMENTS

Blackened Jumbo Prawns | \$22 per person Supplement

Grilled Organic Irish Salmon | \$25 per person Supplement

Seared Chilean Sea Bass | \$28 per person Supplement

PLATED DINNER BUILD YOUR OWN

VEGETARIAN OPTIONS

Ratatouille Stuffed Piquillo Pepper

Squash Ragout, Frisée, Red Pepper Coulis

Farro Risotto

Melted Leeks, Forged Mushrooms, Wild Arugula, Preserved Lemon

Vegetable “Osso Buco”

Seasonal Grilled Vegetables, Piquillo Pepper, Herbed Polenta, Gremolata

DESSERT

Select One

Eclair

Roasted Strawberries, Whipped Strawberry Ganache, Passion Fruit Curd, Meringue, Basil Crème Fraîche

Vanilla Mille-Fuille

Crispy Puff Pastry, Vanilla Bean Mousse, Vanilla Bean Caramel, Whipped White Chocolate Ganache

Layered Chocolate Tart

Chocolate Brownie, Roasted White Chocolate Mousse, Hazelnut Praline

Cocoa Struesel, Whipped Mascarpone

Yuzu Tart

Sablé Breton, Green Apple, Pink Grapefruit, Burnt Honey Cream

Butterscotch Cremeux

Caramel Corn, Frosted Peanuts, Raw and Baked Apples

Coffee a Go-Go

Ceylon Cinnamon Chocolate Ganache, Vittoria Coffee Crèmeux, Toasted Malt

Chef's Selection of Two House-Made Ice Cream or Sorbets

Dessert Take Home Box | *\$7 per person Supplement*

Assorted Truffle Box (4 pieces)

Dessert Take Home Box | *\$7 per person Supplement*

French Macaron Box (4 pieces)

Three Course Menu (Starter, Entrée, Dessert) *\$140 per person*

Four Course Menu (Soup, Salad, Entrée, Dessert) *\$160 per person*

PLATED DINNER ENHANCEMENTS

Additional entrée selections will be charged at \$10 per person, per additional selection.

For pre-selected choice of entrée choose up to three entrées.

Entrée guarantees required 72 hours in advance of the event.

For restaurant style, tableside entrée selection please add \$30 per person, per entrée selection.

Maximum of (3) selections. Available for up to 200 guests.