

## **THE LODGES CATERING POLICIES**

Deer Valley Resort is pleased to be the caterer for The Lodges. We are committed to providing the finest food quality and service for our clients. Our printed menus are a guide for planning banquet functions.

We at Deer Valley understand the need for personal attention to group functions and will do our best to plan, prepare and service any special requests a client might desire. We also offer a variety of vegetarian and vegan options upon request.

Deer Valley supports conservation of the environment by using sustainable seafood when possible.

Prices quoted are guaranteed for 60 days. Menus must be confirmed no later than two weeks in advance of the function.

**GUARANTEES:** The exact guest count will be required on all banquet functions at least **three business days** in advance. If updated information is not received, the last number given will be considered the guarantee to represent a minimum billing. The client will be responsible for the specified guarantee or the actual number of guests if the guarantee is exceeded.

Deer Valley will prepare for 5 percent over guarantee. Although Deer Valley will make an effort to provide the chosen menu, circumstances may require that we serve a comparable selection when the guarantee is exceeded. If the group exceeds 5 percent over the guarantee anytime within the 72-hour period, a 10 percent surcharge will be included on the cost of the additional meals.

Functions served with less than the required minimum attendance of 20 people will be charged a per person surcharge up to the minimum required. The surcharge will be one-half the price of the menu selected.

Minimum food purchase for evening events is \$35.00 per person.

**CHANGES/DELAYS:** Changes to set-up or food and beverage menus made within 48 hours of the function are subject to additional fees. Groups will be charged a late fee of \$100.00 per half hour if dinner service is delayed more than 30 minutes past the pre-arranged time. The minimum reset charge to change the approved set-up of a room once it has been set is \$200.00.

**BUFFETS:** Buffets are set for two hours. If you wish to extend the time, we charge \$100.00 per one-half hour, per buffet. At the conclusion of each buffet function, all food and beverages (with the exception of wedding cake) become the property of Deer Valley and cannot be taken from the premises.

**ROOM ASSIGNMENT:** Meeting and banquet facilities are assigned according to the anticipated guaranteed number of attendees. If there are fluctuations in the number of attendees, the lodge reserves the right to reassign the function room and a charge may be incurred if you drop below the number of attendees listed in the contract for meeting and banquet functions.

In the event a group books a meeting room with water or beverage service ONLY, Deer Valley Resort Catering will charge an hourly labor fee to service the group.

Functions starting prior to 7:00 a.m. or going past midnight will incur a labor fee of \$200.00 per half-hour.

**DEPOSIT:** A **nonrefundable** deposit is required to confirm and hold specific dates and lodge space. The amount of the deposit will be determined by Deer Valley based on the amount of space being held. Deer Valley will inform you of the required deposit necessary to guarantee a requested date.

**SERVICE CHARGE AND TAX:** A service charge of 20 percent will be added to the cost of food, beverages (including setups) and State Liquor Store items on each check. An 8.35 percent sales tax will also be added to all charges (including any labor or service fees incurred).

**SECURITY AND LIABILITY:** Deer Valley will not assume responsibility for damage or loss of any merchandise or articles left in the Lodge prior to, during or following an event. The customer accepts responsibility for any and all damages incurred.

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

**July 26, 2007**

## **BAR SERVICE**

Corked wines can be furnished by the client providing there is a Utah State liquor seal on the bottle. Deer Valley will charge a \$10.00 corkage fee per bottle. Wine cannot be brought from outside the state.

Deer Valley will purchase and supply wine and liquor that is not carried in stock at client's request but only with advance payment and a minimum order/purchase amount may apply. Beer and liquor cannot be brought in by the client, but Deer Valley can provide a variety of bottled beers and liquor.

### **HOSTED BAR** (Prices do not include service charge or tax)

Premium Cocktails - \$6.00 each; Top Shelf Cocktails - \$7.00 each; Cordials - \$7.00 each  
House Wines - \$6.00 per glass  
Bottled Beer - \$5.00 each  
Soda, Juice and Bottled Water - \$2.50 each

### **CASH BAR** (Prices include tax)

Premium Cocktails - \$6.50 each; Top Shelf Cocktails - \$7.50 each; Cordials - \$7.50 each  
House Wine - \$6.50 per glass  
Bottled Beer - \$5.50 each  
Soda, Juice and Bottled Water - \$2.75 each

Bartender charge (two-hour minimum): \$30.00 per hour

**Premium Liquor-** Vodka- Smirnoff, Gin- Beefeater, Rum- Bacardi, Scotch- Famous Grouse, Bourbon- Jack Daniels, Whiskey- Canadian Club, Tequila- Cuervo Gold

**Top Shelf Liquor-** Vodka- Ketel One, Gin- Bombay Sapphire, Rum- Mount Gay, Scotch- Glenlivet and Johnny Walker Black, Bourbon- Makers Mark, Whiskey- Crown Royal, Tequila- Cuervo 1800 or Cuervo Tradicional

**Cordials-** Amaretto di Sorrano, Bailey's Irish Cream, Courvoisier VS, Sambuca, Kahlua, Grand Marnier, Drambuie and Frangelico

### **Bottled Beer-**

Domestic: Bud, Bud Light, Miller Genuine Draft, Coors Light

Premium: Squatters Hefeweizen and Full Suspension Ale, Wasatch First Amendment Ale and St. Provo Girl, Heineken, Amstel Light and Corona Light

**PLEASE NOTE:** As hosts, Deer Valley is responsible to monitor the potential intoxication of our guests and will regulate bar service when necessary to insure the safety of those guests. Your understanding of the policies and the laws of the State of Utah listed below will ensure that you and your guests will enjoy this special event.

### **Utah State Laws:**

- 1) In a licensed establishment law prohibits the sale and / or delivery of alcohol to a minor. No one can purchase alcohol for a minor including parent, spouse or legal guardian.
- 2) Serving alcohol to an intoxicated person is against the law, even if that person is not driving. Non-alcoholic beverages will be offered to any such guest.

## CHAMPAGNE AND WINE SUGGESTIONS

### CHAMPAGNE AND SPARKLING WINES

Segura Viudas	\$ 24.95
Roederer Estate	36.95
Schramsberg Blanc de Noir '01	51.95
Moet Chandon White Star NV	59.95

### SAUVIGNON BLANC

Kenwood	\$ 27.95
Ferrari-Carano Fume	30.95
Kim Crawford New Zealand	31.95
Frog's Leap	33.70

### CHARDONNAY

Distant Bay	\$ 24.95
Columbia Grande Estate	28.95
*Humanitas	30.95
Sonoma Cutrer- Russian River	35.20
Landmark "Overlook"	40.95

### INTERESTING WHITES

Hugel Alsace	\$ 25.95
Kris Pinot Grigio Italy	28.95
King Estate Pinot Gris	31.95
Trefethen Dry Riesling	35.95
Conundrum	35.95

### PINOT NOIR

Five Rivers	\$ 28.95
Fleur de Carneros	31.95
Kenwood Russian River	33.95
Caymus Belle Glos Sonoma	37.95
King Estate Oregon	41.95

### MERLOT

14 Hands	\$ 20.95
Estancia Monterey	27.95
*Humanitas	30.95
Judd's Hill "Julianna's Vineyard"	36.95

### CABERNET SAUVIGNON

Meridian California	\$ 26.95
*Humanitas Monterey	30.95
Fransiscan Oakville Estate	40.95
Honig Napa Valley	46.95

### INTERESTING REDS

Qupe Syrah Central Coast	\$ 30.95
Cline Zinfandel Sonoma	28.95
Ondalan Rioja Crianza	28.95
Pikes Assemblage 'SGM' Australia	34.95
Altamura Sangiovese	47.95

### **\*Drink Charitably**

We have chosen Humanitas because they enthusiastically donate their profits to local charities in our community.

## **MEETING BREAKS**

### **Coffee, Decaffeinated Coffee and Herbal Tea**

\$35.00 per gallon

### **Hot Chocolate and Hot Cider**

\$37.50 per gallon

### **Iced Tea, Milk and Lemonade**

\$15.50 per pitcher

### **Fresh Squeezed Orange or Grapefruit Juice**

serves approximately 8 people (6 oz.)

\$32.00 per pitcher

### **Juice from Concentrate**

V-8, Orange, Grapefruit, Apple and Cranberry

\$18.75 per pitcher

### **Fresh Squeezed Minted Lemonade**

\$46.00 per gallon

### **Sparkling Lemon-Cranberry Punch**

\$31.00 per gallon

### **Assorted Soda, Bottled Water or Minute Maid Juices**

\$2.25 each

## **FROM OUR DEER VALLEY BAKERY**

### **Freshly Baked Cookies**

Chocolate Chip  
Double Chocolate Chip  
Oatmeal Raisin  
Jumbo, \$36.50 per dozen  
½ size, \$21.00 per dozen

**Lemon Bars**  
**Espresso Marble Brownies**  
(3 mini bars per person)  
\$2.75 per person

**Miniature Assorted  
Gourmet Cookies**  
(5 per person)  
\$3.85 per person

### **Housemade Muffins**

**Nut Breads**  
**Danish**  
**Croissants**  
**Our Scones**  
**Coffee Cake**  
**Brioche Toast**  
**Assorted Bagels**  
with cream cheese  
\$33.00 per dozen

**Fresh  
Fruit Tartlets**  
with sugar cookie crust  
\$39.50 per dozen  
with phyllo crust  
\$29.75 per dozen

### **Chocolate Nut Brownies Raspberry Granola Bars**

**Butterscotch Rice  
Crispy Treats  
Snowshoe Bars**  
(A blond brownie  
with oats, pecans, chocolate  
chips, raisins, dates and  
coconut)  
\$33.00 per dozen

**Miniature Chocolate  
Dipped Biscotti**  
with red and green grapes  
(3 per person)  
\$4.50 per person

## **SPECIALTY BREAK MENUS**

### **Mountain Refresher**

Fresh Fruit Kebabs with Dip  
Individual Fruit Yogurts  
Assorted Power Bars  
\$13.25 per person

### **Energy Booster**

Deer Valley Gorp  
Whole Fruit and Berries  
Assorted Power Bars  
\$11.00 per person

### **Stadium Favorites**

Warm, Soft Pretzels with  
Mustard Sauce,  
Spicy Chicken Wings with  
Deer Valley Ranch. Bar Mix  
and Salted Mixed Nuts  
\$8.50 per person

### **Gourmet Chips and Dips**

Tortilla Chips served with  
fresh Avocado Salsa and  
Melon Salsa; Homemade  
Potato Chips with Balsamic  
and Roasted Garlic Dip  
\$8.25 per person

### **Sweet Comforts**

Chocolate Chip, Oatmeal  
Raisin and Snickerdoodle  
Cookies; Chocolate Walnut  
Brownies and Apricot  
Granola Bars; 2%, Fat-free  
and Chocolate Milks  
(1/2 pint)  
\$7.75 per person

### **Healthy Habits**

Vegetable Crudit  with  
Sundried Tomato Basil Dip,  
Imported and Domestic  
Cheese Board with Assorted  
Crackers, Power Bars and  
Whole Fresh Fruit  
\$14.85 per person

## **A LA CARTE BREAK ITEMS**

**Assorted Fruit Yogurts** - \$2.50 each

**Whole Fresh Fruit** - \$22.00 per dozen

**Sliced Seasonal Fruits, Melons and Berries** - \$5.75 per person  
with Chef's choice of fresh yogurt sauce

**Imported and Domestic Cheeses** - \$5.75 per person  
with freshly baked baguettes and assorted crackers

**Deer Valley Gourmet Gorp** - \$11.00 per bowl  
Cashews, almonds, M&M's, peanuts, dried cranberries,  
dried red tart cherries and dried pineapple

**Bar Mix** - \$4.75 per bowl     **Pretzels** - \$4.25 per bowl     **Mixed Nuts** - \$10.50 per bowl

**Plain M&M's** - \$8.75 per bowl  
16 ounce bowl with individual packets (serves 15 people)

**Jolly Ranchers** - \$3.50 per bowl  
16 ounce bowl with individually wrapped pieces

**Power Bars** - \$2.75 each     **Popcorn** - \$3.50 per person

**Parmesan Baked Pita Chips with fresh Hummus** - \$4.75 per person

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

**Chips and Salsa** - \$4.25 per person  
Corn tortilla chips served with fresh avocado salsa and roasted sweet corn salsa

## **BREAKFAST BUFFETS**

(30 person minimum)

### **SKIERS' CONTINENTAL**

Fresh Squeezed Orange and  
Grapefruit Juices  
V-8  
Sliced Seasonal Fruits, Melons  
and Berries with Chef's  
choice of yogurt sauce  
Homemade Breakfast Bakeries  
with preserves and butter  
Coffee, Tea, and Decaffeinated Coffee  
\$17.00

### **NATURAL BREAKFAST BUFFET**

Fresh Squeezed Orange and  
Grapefruit Juices  
V-8  
Sliced Seasonal Fruits, Melons  
and Berries with Chef's  
choice of yogurt sauce  
Irish Oatmeal  
Deer Valley Granola  
Individual Assorted Yogurts  
Assorted Cold Cereals  
Sundried Fruits and Nuts  
Homemade Breakfast Bakeries  
with preserves and butter  
Coffee, Tea and Decaffeinated Coffee  
\$22.50

## **GREAT ADDITIONS TO BREAKFAST BUFFETS**

### **Scrambled Eggs or Specialty Egg Custard**

(Spinach, Mushroom and Gruyere OR  
Ham, Cheddar and Onions)  
\$5.00 per person

### **French Toast**

with homemade challah and served with  
Vermont maple syrup  
\$5.00 per person

### **Assorted Cold Cereals with Milk**

\$3.50 per person

### **Homemade Biscuits and Sausage Gravy**

\$4.75 per person

### **Breakfast Quesadillas**

Scrambled eggs, Jack and Cheddar  
cheeses, sautéed peppers and onions  
between two flour tortillas topped with sour  
cream and fresh avocado salsa  
(1/2 quesadilla per person)  
\$5.00 per person

### **Maple Peppered Bacon**

\$5.00 per person

### **Deer Valley Granola**

with individual assorted yogurts  
\$3.50 per person

### **Breakfast Burrito Wrap**

Scrambled eggs, pepper Jack cheese,  
sautéed peppers and onions wrapped in a  
flour tortilla with salsa on the side  
\$8.25 per person

### **Irish Oatmeal**

with Vermont maple syrup and dried fruit  
\$4.75 per person

### **Crisp New Potatoes**

\$3.50 per person

### **Smoked Ham or Sausage Links**

\$4.75 per person

### **Single Eggs Benedict**

with fresh herb hollandaise sauce  
\$5.50 per person

### **Breakfast Sandwich**

Sausage, Cheddar and Scrambled Egg  
-OR-  
Maple Peppered Bacon,  
Cheddar and Scrambled Egg  
\$8.25 per person

### **Omelet Station**

built to order omelets  
\$15.50 per person  
plus attendant fee of \$75.00 per hour

**DEER VALLEY BREAKFAST ON THE GO**

**Prior to 7am**

Power Bar  
Whole Fruit  
Individual Yogurt  
Deer Valley Granola  
Bottled Water  
Naked Orange Juice  
Fresh Brewed Coffee or Tea

**After 7am**

Homemade Muffin  
Whole Fruit  
Power Bar  
Individual Yogurt  
Bottled Water  
Naked Orange Juice  
Fresh Brewed Coffee or Tea

All bag breakfasts to include:

Whole Fruit: An Orange, Apple or Banana  
Paper Napkin  
Utensils

Price per person: \$19.25 plus tax

## **SERVED BREAKFAST**

All banquet breakfast selections served with coffee, decaffeinated coffee and herbal tea  
(30 person minimum)

### **STARTERS**

(Choice of One)

Sliced Seasonal Fruits, Melons  
and Berries with citrus  
fresh mint yogurt

Freshly Squeezed Orange or  
Grapefruit Juice

Fresh Strawberries with Brown  
Sugar and Crème Fraiche

Deer Valley Granola, Fresh  
Berries and Vanilla Spiced Yogurt

### **ENTRÉES**

(Includes Choice of Starter)

#### **SCRAMBLED EGGS**

Crisp New Potatoes  
Maple Peppered Bacon  
Homemade Breakfast Bakeries  
\$27.75

#### **HOMEMADE QUICHE**

Baby Spinach, Mushroom  
and Gruyere Cheese  
Crisp New Potatoes  
Maple Peppered Bacon  
\$30.25

#### **BREAKFAST QUESADILLAS**

Scrambled eggs, Jack and Cheddar  
cheeses, sautéed peppers and onions  
between two flour tortillas topped with sour  
cream and fresh avocado salsa  
Skillet Roasted Potatoes with  
poblano chilies and onions  
Homemade Breakfast Bakeries  
\$31.25

#### **DEER VALLEY HUEVOS RANCHEROS**

served on a flour tortilla with refried black  
beans, sautéed peppers and onions,  
Jack and Cheddar cheeses, and  
fresh tomato salsa  
Deer Valley OOMPH! Spiced  
Crisp New Potatoes  
Homemade Breakfast Bakeries  
\$29.00

#### **EGGS BENEDICT**

Fresh Herb Hollandaise Sauce  
Crisp New Potatoes  
Homemade Breakfast Bakeries  
\$29.50

#### **NEW YORK STEAK AND SCRAMBLED EGGS**

Crisp New Potatoes  
Homemade Breakfast Bakeries  
\$34.00

## **LUNCHEON BUFFETS**

All buffets are accompanied by coffee, decaffeinated coffee and iced tea  
(30 person minimum)

### **COUNTRY SANDWICH BUFFET**

Sliced rare roast beef, breast of turkey,  
smoked ham and pastrami  
Ciabatta and fresh sliced breads  
Lettuce, golden and red tomatoes,  
sunflower sprouts, onions and pickles  
Marinated grilled portobello mushrooms  
Sliced cheeses  
CHOICE OF ONE SALAD:  
Tossed Green Salad  
with balsamic vinaigrette  
~OR~  
Pasta Salad ~OR~ Vegetable Salad  
Homemade potato chips  
Cracked grain mustard, sundried tomato-  
herb aioli and mango chutney, mayonnaise  
and horseradish sour cream  
\$24.00

### **MEXICAN BUFFET**

Chicken, Beef ~OR~ Vegetable Fajitas  
and  
Chili Verde ~OR~ Chili Colorado  
Flour tortillas and taco salad bowls  
Mixed greens with cumin lime vinaigrette  
Southwestern beans and arroz verde  
Guacamole, fresh tomato salsa, Jack and  
Cheddar cheeses, sour cream, lettuce,  
tomatoes, fresh cilantro, diced onions  
and sliced jalapenos  
\$25.85

#### **Great addition**

Shrimp Fajitas - \$4.50

### **NATURAL SALAD BUFFET**

An enticing array of healthy salads  
consisting of leafy greens, pasta,  
vegetables and meat  
Sliced seasonal fruits and berries  
Parmesan baked pita chips  
with fresh hummus  
Homemade bread and butter  
\$23.25

### **DEER VALLEY BUFFET**

House smoked wild salmon served with a  
caper fresh dill aioli  
Imported and domestic cheeses with  
sliced baguettes and assorted crackers  
Pasta, vegetable and green salads  
Sliced seasonal fruits and berries  
Miniature gourmet sandwiches:  
(Please choose two)  
•Seared roast beef, fresh arugula, shaved  
Parmesan with honey mustard and  
caramelized onions  
•Seasoned tomatoes, fresh basil, marinated  
mozzarella and aged balsamic aioli  
•Roast breast of turkey with French Brie,  
fig chutney, tarragon aioli and field greens  
\$33.00

### **SKIERS' SPECIAL**

Deer Valley Turkey Chili and  
Hearty Beef Stew  
with traditional condiments  
Chili Cheese Corn Muffins  
CHOICE OF:  
Caesar Salad with fresh Parmesan  
and homemade croutons  
~OR~  
Tossed Green Salad  
with balsamic vinaigrette  
\$22.00

### **GRILLED CHICKEN SANDWICH BUFFET**

served on fresh ciabatta with Jack cheese  
and assorted condiments including sautéed  
mushrooms, lettuce, golden and red  
tomatoes, sundried tomato-herb aioli,  
sunflower sprouts, onions and pickles  
Vegetable and pasta salads  
Homemade potato chips  
\$24.25

**LUNCHEON BUFFETS CONTINUED...**

## **LUNCHEON BUFFETS (Con't.)**

### **DEER VALLEY PIZZA BUFFET**

Caesar Salad with fresh Parmesan and  
homemade croutons

*Choice of one Salad:*

Vegetable salad ~OR~ pasta Salad

*Choice of two types of Pizza:*

Please refer to page 28 for suggestions.

\$24.25

### **SOUP AND SALAD BUFFET**

Homemade breads and butter

*Choice of one Salad:*

Caesar salad with fresh Parmesan and  
homemade croutons ~OR~

Tossed green salad with a  
balsamic vinaigrette

*Choice of two Soups:*

Please refer to page 13 for suggestions.

(Additional soups available)

\$21.50

### **ORIENTAL BUFFET**

Hot and Sour Soup  
and

Oriental Vegetable Salad

(Add Chicken \$2.00; Shrimp \$3.00)

Fried Rice with Ham  
Chicken Lo Mein

*Choice of Two:*

-Beef and Broccoli

-Sweet and Sour Pork

-Garlic Chicken

-Kung Pao Shrimp

(Chef's choice of assorted condiments)

\$31.00

### **D.V.B.L.T**

Sliced roast breast of turkey

Crisp maple bacon

Assorted sliced cheeses, golden and red  
tomatoes, lettuce and guacamole

Ciabatta and fresh sliced breads

Cracked grain mustard, mayonnaise,

sundried tomato-herb aioli

and cherry chutney

Pasta and vegetable salads

Homemade potato chips

\$25.50

### **MEMORIES OF TUSCANY**

Wild mushroom and fresh thyme soup

Caesar Salad with homemade croutons and  
fresh Parmesan

Caprese Salad

Penne pasta with:

•A pomodora sauce ~ tomato,  
roast garlic and basil

•Grilled chicken, spinach, sundried tomato  
and fresh marjoram sauce

Fresh ciabatta

\$23.75

### **GREAT ADDITIONS**

*The following selections may be added  
to your buffet*

- Deer Valley Jumbo Cookies - \$3.00
- Half Size Jumbo Cookies - \$2.00
- Freshly Baked Brownies - \$2.75
- Espresso Brownies and Lemon Bars-\$2.75
- Choice of Dessert - \$5.75
- Chef's daily selection of Soup - \$5.50
- Additional Salad - \$3.85
- Baked Potato with sour cream, scallions,  
cheese, bacon and salsa - \$5.00

## **SERVED LUNCHEONS**

All luncheon selections are accompanied by your choice of soup or salad, homemade crackers or bread, coffee, decaffeinated coffee and iced tea. (Choice of dessert, add \$5.25).  
(30 person minimum)

### ***ENTRÉES***

#### **GRILLED CHICKEN SANDWICH**

with sautéed peppers, mushrooms, onions, basil and melted provolone cheese on fresh ciabatta served with homemade potato chips  
\$28.75

#### **GARDEN CLUB SANDWICH**

Spinach, Jack cheese, herbed goat cheese, tomato, cucumber, avocado, sprouts and sundried tomato aioli on 10-grain bread served with homemade potato chips  
\$26.50

#### **ORIENTAL CHICKEN SALAD**

Tender strips of orange glazed chicken, Napa cabbage, tat soi and a variety of crisp vegetables in a sesame, soy and ginger vinaigrette  
\$26.50

#### **GRILLED AHI FILLET**

Fresh grilled tuna and savory vegetables served with a pineapple salsa and fresh ginger sauce  
Basmati rice pilaf  
\$34.00

#### **THINLY SLICED ROASTED TURKEY BREAST WRAP**

rolled in a spinach wrap with Swiss cheese, red leaf lettuce, roasted roma tomato, avocado, sprouts and cranberry cream cheese served with homemade potato chips  
\$27.50

#### **GRILLED CHICKEN, SPINACH AND GOAT CHEESE ENCHILADAS OR BUTTERNUT SQUASH, ANASAZI BEAN AND SHIITAKE MUSHROOM ENCHILADAS**

with a sweet corn, tomatillo sauce and Southwestern beans  
\$26.00

#### **MARINATED RIB EYE STEAK SANDWICH**

(6-7 oz.)  
Grilled luncheon cut served with sautéed mushrooms and Bermuda onions served on French baguette with melted provolone and homemade potato chips  
\$33.00

#### **GULF SHRIMP LINGUINI**

tossed with sundried tomatoes, shiitake mushrooms, fresh basil, roasted garlic and grilled peppers  
\$28.00  
(Vegetarian \$22.25)  
(Chicken \$25.85)

#### **GRILLED CHICKEN CAESAR SALAD**

Romaine lettuce, Parmesan frico, lemon garlic dressing and homemade croutons topped with grilled marinated chicken breast  
\$27.25

## **SERVED LUNCHEONS**

### **SOUPS AND SALADS**

*(Choose One)*

#### **Salad of the Season**

a crisp array of greens and vegetables  
served with a balsamic vinaigrette

#### **Baby Spinach and Grilled Gala Apple Salad**

with maple sugar roasted cashews, feta  
cheese and tarragon Dijon  
mustard vinaigrette  
(Add \$1.50)

#### **Oriental Vegetable Salad**

Fresh greens and crisp vegetables tossed  
with a ginger-soy vinaigrette

#### **Gruyere, Emmentaler Cheese and Caramelized Onion Tart**

with a fresh red and gold tomato salad and  
a balsamic reduction  
(Add \$2.50)

#### **Caesar Salad**

Romaine lettuce tossed with freshly grated  
Parmesan cheese and homemade croutons  
in a lemon-garlic dressing

#### **Crisp Field Greens**

tossed with crisp red and yellow peppers,  
jicama and a sherry pecan vinaigrette

#### **Iceberg Wedge Salad**

Baby iceberg wedges, red grape tomatoes  
and Roquefort vinaigrette  
(Add \$1.50)

#### **Caprese Salad**

Fresh mozzarella cheese, vine ripe  
tomatoes, and fresh basil and  
a balsamic reduction  
(Add \$1.50)

#### **Italian Vegetable Soup**

with fresh herbs and Parmesan

#### **Black Bean Soup**

with sour cream and salsa

#### **Mushroom and Thyme Soup**

#### **Spinach and Smoked Gouda Soup**

#### **Lamb and Wild Mushroom Stew**

#### **Chicken and Sausage Gumbo**

served with white rice

#### **Gazpacho**

#### **Broccoli Cheddar Soup**

#### **Bacon, Potato & Roasted Corn Chowder**

#### **Roasted Butternut Squash**

with pepitas and cilantro sour cream

#### **Roasted Tomato and Vegetable**

with goat cheese bruschettas

#### **Tomato Basil Soup**

#### **Shrimp and Crab Bisque** (Add \$2.00)

#### **Hot and Sour Chicken**

#### **Homemade Chicken Noodle**

#### **Cauliflower, Roquefort and Crispy Pancetta**

#### **White Bean and Ham**

with rosemary and sundried tomatoes

#### **Manhattan Clam Chowder**

#### **New England Clam Chowder**

#### **Roasted Corn Chowder**

with house smoked shrimp  
(Add \$2.00)

#### **Crawfish Bisque**

(Add \$2.00)

*\*Vegetarian and vegan soups  
available upon request*

## **DEER VALLEY BAG LUNCHES**

### **SANDWICHES:** *(Choose two)*

#### **GRILLED CHICKEN SANDWICH**

on a ciabatta bun with plum tomatoes, fresh basil, smoked Gouda cheese and a sundried tomato aioli

#### **RARE ROAST BEEF AND CHEDDAR CHEESE**

with caramelized onions, tomato, lettuce and a tarragon mustard aioli on whole wheat bread

#### **D.V.B.L.T.**

Carved roast breast of turkey and maple bacon with tomato, lettuce, guacamole and honey mustard aioli on whole grain bread

#### **MARINATED PORTOBELLO MUSHROOM AND GRILLED EGGPLANT SANDWICH**

with roma tomatoes, mixed greens and goat cheese with a roasted red pepper aioli on fresh ciabatta

### **SALADS:**

#### **D.V.B.L.T. SALAD**

Carved roast breast of turkey, maple bacon, grape tomatoes, green leaf lettuce, guacamole and honey mustard vinaigrette

#### **ASIAN VEGETABLE SALAD**

Udon noodles, baby bok choy, Napa cabbage, shredded carrots, bean sprouts, snow peas, cilantro, red peppers and sesame honey-soy dressing. (Add Chicken \$2.00)

#### **TRADITIONAL CAESAR SALAD**

Crisp romaine, lemon garlic dressing, homemade croutons, and freshly grated Parmesan cheese. (Add Chicken \$2.00, Shrimp \$3.00)

All bag lunches to include:

An Orange or Apple

Homemade Potato Chips

Deer Valley Jumbo Cookies (or Miniature Gourmet Cookies, add \$1.00)

Bottled Water

Paper Napkin

Price per person: \$24.50 plus tax

## DINNER BUFFETS

(20 person minimum)

### FROM THE GRILL

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

**Bourbon Barbecued Beef Ribs and  
Jalapeno Lime Glazed Chicken** \$33.50

Deer Valley's Santa Fe Beans  
(with Baby Back Ribs, add \$5.50)

**Grilled Salmon Fillet** \$38.25

served with a honey-soy glaze and fresh ginger sauce  
Almond Scallion Basmati Rice

**5 oz. Marinated Rib Eye Steak  
and Lemon-Herb Chicken** \$38.25

Marinated Roasted New Potatoes  
(5 oz. Tenderloin substitution, add \$9.00)

**5 oz. Marinated Rib Eye Steak  
and Salmon Fillet** \$40.50

served with a honey-soy glaze and fresh ginger sauce  
Marinated Roasted New Potatoes  
(5 oz. Tenderloin substitution, add \$9.00)

**Lemon-Herb Chicken  
and Salmon Fillet** \$37.75

served with a honey-soy glaze and fresh ginger sauce  
Marinated Roasted New Potatoes

**Pan Seared Mahi Mahi Fillet** \$38.50

served with caramelized shallots, baby spinach,  
shiitake mushrooms and a tarragon Dijon mustard  
Almond Scallion Basmati Rice

**1/3 lb. Hamburger, Garden Burger and  
All Beef Hot Dog Barbecue** \$28.75

(summer season only) served with assorted  
condiments including sliced cheeses, tomatoes,  
onions, sprouts, sautéed mushrooms, fresh  
avocado salsa, pickles and potato chips

## FROM THE CARVING BOARD

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

**Roast Breast of Turkey** \$35.75

Fresh Thyme Sauce and Cranberry Chutney  
Forest Mushroom Dressing  
Roasted Garlic Mashed Potatoes with a mushroom gravy

**Herb Crusted Prime Rib Roast** \$40.50

Horseradish Sauce  
Natural Juices  
Marinated Roasted New Potatoes -OR-  
Roasted Garlic Mashed Potatoes with mushroom gravy

**Grilled Marinated Roast New York Strip** \$45.75

Horseradish Béarnaise and Au Jus  
Marinated Roasted New Potatoes -OR-  
Roasted Garlic Mashed Potatoes with mushroom gravy

**Tenderloin of Beef** \$52.00

Horseradish Béarnaise  
Wild Mushroom Sauce  
Marinated Roasted New Potatoes -OR-  
Roasted Garlic Mashed Potatoes with mushroom gravy

**Country-Style Bone-In Baked Ham** \$35.75

Cracked Grain Mustard Sauce  
Orange Honey Glaze  
Marinated Roasted New Potatoes -OR-  
Roasted Garlic Mashed Potatoes with mushroom gravy

### Great Additions:

Baked Potato with sour cream, scallions, cheese, bacon, salsa and non-fat yogurt \$5.00

3 oz. Marinated Lemon-Herb Chicken on a bed of sautéed savoy cabbage, caramelized onions and roasted walnuts with a fresh thyme sauce \$7.75

3 oz. Grilled Salmon Fillet served on a bed of Oriental vegetables with a honey-soy glaze and fresh ginger sauce \$10.00

Fresh Hot Vegetable \$3.85

Pan Seared Mahi Mahi Fillet served with caramelized shallots, baby spinach, shiitake mushrooms and a tarragon Dijon mustard sauce \$10.50

## **THEME BUFFETS**

### **SOUTHWESTERN DINNER BUFFET**

(30 person minimum)

SOUTHWESTERN PENNE PASTA SALAD  
with a roasted cumin dressing

TOSSED GREEN SALAD  
with pumpkin seeds, red peppers, crisp tortilla strips  
and a lime-cilantro vinaigrette

CHOICE OF ONE:

- Chicken Fajita
- Beef Fajita
- Sautéed Portobello Mushroom and Butternut Squash Fajita
- Shrimp Fajita  
(add \$4.50 for shrimp)

CHOICE OF ONE:

- Chili Verde  
(stewed pork, roasted tomatillo and cilantro)
- Chili Colorado  
(stewed beef with roasted peppers and tomatoes)

FLOUR TORTILLAS AND CORN TACO SHELLS

SOUTHWESTERN BEANS

ARROZ VERDE

(white rice with green chilies, scallions, cilantro and roasted pumpkin seeds)

GUACAMOLE, FRESH TOMATO SALSA, JACK AND CHEDDAR CHEESES  
SOUR CREAM, LETTUCE, JALAPENO RANCH DRESSING, TOMATOES, DICED ONIONS  
AND SLICED JALAPENOS

For Additional Fajita Choice, add \$4.00 per person

### **DESSERT BUFFET:**

- Tres Leches Cake
- Warm Chocolate Mole Bread Pudding  
with caramel sauce
- Mexican Wedding Cookies

Coffee, Decaffeinated Coffee and Tea  
Price: \$40.25 per person

## **ITALIAN BUFFET**

(30 person minimum)

SUNDRIED TOMATO AND PESTO MASCARPONE

served with sourdough toasts

CAESAR SALAD

ANTIPASTO

Roasted onion and grilled red pepper,  
eggplant and asparagus

FRESH MOZZARELLA, PEAR TOMATO, ROAST GARLIC AND  
SPECIALTY OLIVE SALAD

CHOICE OF:

- Penne Pasta with marinated grilled chicken, spinach,  
basil, sundried tomatoes and pine nuts

**OR**

- Penne Pasta with scallops, shrimp, roasted red peppers and sage  
(add \$2.00 for seafood pasta)

CARVERY CHOICE OF:

- Loin of Pork

**OR**

- New York Strip Loin of Beef  
both rolled with spinach, wild mushrooms, and  
grilled leeks with a Madeira sauce

FRESH ROSEMARY POLENTA WITH  
GRILLED VEGETABLE MARINARA

FRESH CIABATTA BREAD

### **DESSERT BUFFET:**

- Fresh Strawberries with Zabaglione

- Almond Biscotti

- CHOICE OF:

Tiramisu with Chocolate Lady Fingers

**OR**

Chocolate Hazelnut Mascarpone Torte

Coffee, Decaffeinated Coffee and Tea

Price: \$54.00 per person

## **BAYOU BUFFET**

(30 person minimum)

Taste food that was born on the bayou. Our creative Creole cuisine will add the spirit of its spicy flavors to your evening.

### SPINACH SALAD

with red peppers, bacon, fresh Parmesan cheese and honey mustard vinaigrette

### YELLOW AND GREEN BEAN SALAD

with roasted mushrooms and an almond-garlic vinaigrette

### CORN BREADED OYSTERS

on a bed of savoy cabbage and served with a roasted pepper aioli

### JAMBALAYA

with smoked sausage, chicken and shrimp

### SPICY CHEESE CORNBREAD AND HOME BAKED SOURDOUGH

### FRESH RED TROUT

blackened in the Cajun manner with a lemon thyme aioli  
(Substitute Chicken, Add \$2.00)

### BAYOU PRIME RIB

with a sauce de bris

### RED BEANS AND RICE

### BRAISED GREENS

collard greens, mustard greens, turnip greens and kale served with a cayenne pepper vinegar

### **DESSERT BUFFET:**

- Chocolate Chess Pie
  - Warm Peach Cobbler
- with buttermilk biscuit topping
- Banana Pecan Praline Cake
- with whiskey sauce

Coffee, Decaffeinated Coffee and Tea

Price: \$54.00 per person

**SEAFOOD BUFFET\***  
(50 person minimum)

**COLD SELECTIONS:**

Sundried Tomato and Pesto Mascarpone with sourdough toasts  
Tossed Fresh Spinach and Mushroom Salad with red peppers, bacon and fresh Parmesan  
Thai Lobster Salad with udon noodles  
Iced Gulf Shrimp with fresh horseradish cocktail sauce,  
Dijon remoulade and lemons (4 per person)  
Snow Crab Lollipops (4 per person) -OR- Fresh Oysters on the half shell  
-OR- Oysters Rockefeller  
Sushi - California Rolls with crabmeat and avocado (3 per person)  
Homemade Breads and Butter

**HOT SELECTIONS:**

Steamed Clams in a fresh herb, white wine and garlic broth (5 per person)  
Crispy Calamari with a roasted red pepper aioli  
Penne Pasta with grilled chicken, sundried tomatoes, fresh basil and pine nuts

**FISH SELECTIONS: Choice of one:**

- Seared Mahi Mahi on a bed of spinach and caramelized onions served with a Dijon fresh tarragon sauce  
-OR-
- Grilled Salmon with a honey-soy glaze and fresh ginger sauce

**CARVERY: Choice of one:**

- (Includes Roasted New Potatoes -OR-  
Deer Valley Garlic Mashed Potatoes with mushroom gravy)
- Herb Crusted Prime Rib of Beef with natural juices and fresh horseradish sauce (add \$3.00)
  - Roast Turkey Breast rolled with spinach, leeks, shiitake mushrooms and a lemon-thyme sauce
  - Country Style Ham with an orange-maple glaze and a cracked mustard seed sauce

**A VARIETY OF SELECTED DESSERTS**

Coffee, Decaffeinated Coffee and Tea  
Price: \$70.50 per person

**\*Deer Valley uses sustainable seafood when possible**

## **SERVED DINNERS**

All dinner selections are accompanied by your choice of soup or salad, Chef's choice of vegetable, homemade breads, coffee, decaffeinated coffee, tea and choice of dessert.

Please note: There will be an additional charge if two entrées are selected.

(30 person minimum)

### ***ENTRÉES***

*(CHOICE OF ONE)*

#### **GRILLED PORK TENDERLOIN**

on a bed of caramelized onions and Gala apples with Dijon mustard sauce

Mashed Sweet Potatoes

\$40.50

#### **GRILLED BREAST OF CHICKEN**

served with pesto,  
Italian vegetable couscous  
and a yellow pepper coulis

\$40.50

#### **9 oz. NEW YORK STEAK**

served over peppers, onions and mushrooms and topped with a garlic-herb butter and crisp sweet onions

Marinated Roasted New Potatoes

\$53.00

#### **GRILLED SALMON**

served with a honey-soy glaze and a fresh ginger sauce and Oriental vegetables

Almond Scallion Basmati Rice

\$46.75

#### **ROAST TENDERLOIN OF BEEF**

8 oz. filet served with a cracked grain mustard sauce  
Marinated Roasted New Potatoes or  
Roast Garlic Mashed Potatoes with  
Mushroom Sauce

\$59.50

#### **DOMESTIC RACK OF LAMB**

roasted with pesto and served with a rosemary shallot jus

Marinated Roasted New Potatoes

\$62.00

#### **BREAST OF ROAST DUCKLING**

with black currant glaze and  
Dijon mustard sauce

Wild Rice Pilaf

\$47.50

#### **STUFFED LOIN OF PORK, BREAST OF TURKEY OR NEW YORK STRIP**

rolled with spinach, leeks and  
portobello mushrooms

Roasted Garlic Mashed Potatoes

TURKEY - \$42.75

with a lemon-thyme sauce

NEW YORK STRIP OR PORK LOIN

with a porcini mushroom sauce

NEW YORK STRIP - \$54.00

PORK LOIN - \$42.75

#### **FRESH MARKET FISH**

served with a honey-soy glaze and  
a fresh ginger sauce

Seasoned Basmati Rice

(Market Price)

#### **MARINATED LEMON HERB CHICKEN**

served on a bed of sautéed  
julienne vegetables with a  
fresh thyme sauce

Sundried Tomato and Herb Polenta

\$38.50

#### **VEGETARIAN DINNERS AVAILABLE**

(request descriptions)

\$35.75

#### **“SURF ‘N TURF” DINNERS AND MIXED GRILL DINNERS AVAILABLE**

(please call for descriptions and price)

## **SERVED DINNERS**

### **SOUPS OR SALADS**

*(Choose One)*

#### **Salad of the Season**

a crisp array of greens and vegetables  
served with a balsamic vinaigrette

#### **Baby Spinach and Grilled Gala Apple Salad**

with maple sugar roasted cashews, feta  
cheese and tarragon Dijon  
mustard vinaigrette  
(Add \$1.50)

#### **Oriental Vegetable Salad**

Fresh greens and crisp vegetables tossed  
with a ginger-soy vinaigrette

#### **Gruyere, Emmentaler Cheese and Caramelized Onion Tart**

with a fresh red and gold tomato salad and  
a balsamic reduction  
(Add \$2.50)

#### **Caesar Salad**

Romaine lettuce tossed with freshly grated  
Parmesan cheese and homemade croutons  
in a lemon-garlic dressing

#### **Crisp Field Greens**

tossed with crisp red and yellow peppers,  
jicama and a sherry pecan vinaigrette

#### **Iceberg Wedge Salad**

Baby iceberg wedges, red grape tomatoes  
and Roquefort vinaigrette  
(Add \$1.50)

#### **Caprese Salad**

Fresh mozzarella cheese, vine ripe  
tomatoes, fresh basil and  
a balsamic reduction  
(Add \$1.50)

#### **Italian Vegetable Soup**

with fresh herbs and Parmesan

#### **Black Bean Soup**

with sour cream and salsa

#### **Mushroom and Thyme Soup**

#### **Spinach and Smoked Gouda Soup**

#### **Lamb and wild mushroom Stew**

#### **Chicken and Sausage Gumbo**

served with white rice

#### **Gazpacho**

#### **Broccoli Cheddar Soup**

#### **Bacon, Potato & Roasted Corn Chowder**

#### **Roasted Butternut Squash**

with pepitas and cilantro sour cream

#### **Roasted Tomato and Vegetable**

with goat cheese bruschettas

#### **Crawfish Bisque** (Add \$2.00)

#### **Tomato Basil Soup**

#### **Shrimp and Crab Bisque** (Add \$2.00)

#### **Hot and Sour Chicken**

#### **Homemade Chicken Noodle**

#### **Cauliflower, Roquefort and Crispy Pancetta**

#### **White Bean and Ham**

with rosemary and sundried tomatoes

#### **Manhattan Clam Chowder**

#### **New England Clam Chowder**

#### **Roasted Corn Chowder**

with house smoked shrimp  
(Add \$2.00)

*\*Vegetarian and vegan soups  
available upon request*

## **DESSERT SELECTIONS**

**Individual  
Chocolate Malted Torte**  
rice crispy crust  
vanilla cream anglaise

**Deer Valley Carrot Cake**  
cream cheese frosting

**Chocolate Decadence**  
fresh berries

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

**Tiramisu**  
chocolate sponge cake,  
mascarpone, rum and espresso

**Deer Valley Cheesecake**  
strawberry sauce

**Vanilla Panna Cotta**  
fresh fruit compote  
almond lace cookie

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

**White Chocolate Cheesecake**  
chocolate cookie crust  
raspberry sauce

**Chocolate Snowball**  
semisweet chocolate  
sweetened vanilla whipped cream

**White Chocolate  
and Passion Fruit Torte**  
almond sponge cake

**Baked Pear Tart**  
caramel whipped cream  
(made with peaches in summer)

**"Snickers" Milk Chocolate Pie**  
caramel sauce  
homemade peanut brittle

**Chocolate Penuche Cake**  
brown sugar fudge filling

**Key Lime Chiffon Pie**  
candied lime zest and mango sauce

**Fresh Strawberry Shortcake**  
homemade orange-scented biscuit  
sweetened vanilla whipped cream

**Profiteroles Glace**  
vanilla bean ice cream, cream puff shell  
warm chocolate sauce  
(not available on buffets)

**Apple Sour Cream Tart**  
shortbread crust  
sweetened vanilla whipped cream

**Chocolate Truffle Cake**  
vanilla cream anglaise

**Dulce de Leche Swirl Cheesecake**  
graham cracker crust

**Gingerbread Cake**  
sautéed apples, cider and caramel sauces

## **PASTRY CHEF'S SPECIAL DESSERTS**

### **Chocolate Raspberry Pyramid**

glazed bittersweet mousse  
raspberry sauce, \$1.50 additional

### **Individual Fresh Fruit Tart**

crisp phyllo pastry  
vanilla bean custard, \$2.00 additional

### **White Chocolate Tulip**

fresh raspberries, blueberries and strawberries  
blackberry sabayon, \$3.00 additional

## **SPECIAL DESSERT BUFFETS**

\$3.00 additional ~~ 50 person minimum

### *CHOCOLATE LOVER'S BUFFET*

Dark chocolate and orange tart  
Chocolate dipped strawberries  
Ultimate chocolate hazelnut brownies  
Raspberry truffle brownies  
Chocolate mocha petit fours  
Chocolate mint cookies  
Mocha grappa truffles  
White chocolate Grand Marnier truffles  
Milk and bittersweet harmony

### *A BUFFET OF FAVORITES*

Phyllo fresh fruit tartlets  
Chocolate mocha petit fours  
Chocolate peanut butter truffles  
Miniature almond biscotti  
Deer Valley gingersnaps  
Confetti cookies  
Miniature chocolate eclairs  
Passion fruit gelées

### *DEER VALLEY SYMPHONY BUFFET*

Fresh strawberries and sabayon sauce  
Cinnamon nut rugelah  
Chocolate rum truffles  
Confetti cookies  
Lemon bar diamonds  
Espresso brownie bars  
Florentine nut bars  
Ginger and spice chocolate tart  
Russian teacake cookies

## **DESSERT STATION**

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

### *ICE CREAM AND CUPCAKE BAR*

Vanilla and Chocolate Ice Creams

Vanilla Chiffon Cupcakes and Chocolate Cupcakes

Build your own sweet treasure with the following treats: Warm chocolate, caramel, strawberries, bananas, chocolate chip cookie crumbles, chopped pecans, toasted almond slices, mini M&M's, maraschino cherries and fresh whipped cream. Top it all off with cream cheese frosting or fluffy chocolate frosting with chocolate or white sprinkles

\$9.00 per person

## **WEDDING CAKES**

Deer Valley offers the finest quality personalized wedding cakes. Each cake is striking and elegant in appearance and tastes delicious, made from scratch with the freshest ingredients. Only unsalted sweet cream butter is used; there is no shortening in the cake, filling or frosting. Cake layers are filled with creams or mousses to enhance the chosen flavor. The buttercream frosting is made in the European method with a meringue base and is flavored to complement the cake.

Wedding cake options include but are not limited to the following:

Triple Lemon Cake ~ Lemon sponge cake with lemon cream filling and lemon buttercream.

Buttermilk Spice Cake with vanilla custard filling and apple brandy-scented buttercream.

Deer Valley Carrot Cake with cream cheese filling and orange buttercream.

Mocha Cake ~ Almond sponge cake with chocolate mousse and coffee buttercream fillings and Creme de Cacao buttercream.

Chocolate Cake with raspberry cream filling and white chocolate buttercream.

“Traditional” Ivory Cake with vanilla filling and pure vanilla buttercream.

Chocolate and Vanilla Marble Cake with dark or white chocolate mousse filling.

Macadamia Nut Cake with rum nut filling and rum buttercream.

Devil's Food Cake with chocolate truffle filling and white chocolate buttercream.

Hazelnut Cake with chocolate truffle filling and Frangelico buttercream.

Orange Almond Cake with orange cream filling and Grand Marnier buttercream.

Banana Pecan Cake with chocolate chunks and praline filling and Amaretto buttercream.

Black Forest Cake ~ Chocolate cake moistened with Kirsch syrup with chocolate whipped cream and sweet, dark cherry filling and Kirsch buttercream.

Tiramisu ~ Chocolate sponge cake with an espresso, mascarpone cream filling and a hint of rum buttercream.

Key Lime Cake ~ Lime chiffon cake with key lime custard and key lime-white chocolate buttercream.

Your cake can be displayed in traditional tiers or any arrangement of your choice. We often use fresh flowers supplied by your florist, or we are happy to decorate with any design or ornament you choose.

Our wedding cakes begin at \$5.25 per serving and are sized according to your anticipated number of guests. The top layer is a gift for the bride and groom, and not included in the price. Square and rolled fondant cakes are \$5.50 per serving. "Alice in Wonderland" cakes are \$7.75 per serving. Please add \$.50 per serving for each additional flavor chosen. For other custom designs, please consult the Bakery. Minimum charge for a wedding cake is \$300.00.

For delivery and set-up at a location other than Deer Valley Resort facilities, the charge is \$30.00 in Park City, \$50.00 to Salt Lake City or Heber City and \$55.00 to Alta or Sundance.

## **BUFFET HORS D'OEUVRES**

### **Seasonal Fresh Fruit Board**

with a sour cream, Grand Marnier  
and brown sugar sauce,  
\$5.75 per person

### **Imported and Domestic Cheeses**

with sliced baguettes and assorted  
crackers, \$5.75 per person  
(with Country Pate, \$6.00 per person)

### **Antipasto**

Roasted onion and grilled red pepper,  
eggplant and asparagus with a  
fresh mozzarella, pear tomato, roast garlic  
and specialty olive salad,  
\$7.25 per person

### **Trio of Yellow, Blue and Red Corn Tortilla Chips**

served with fresh avocado salsa and sweet  
corn salsa, \$4.25 per person  
(with crisp jicama, cauliflower, carrot and  
green and red peppers with a maple lime  
cumin sour cream, add \$1.25)

### **Country Cut Homemade Potato Chips**

with a caramelized onion and aged  
balsamic dip, \$3.50 per person

### **Sundried Tomato and Pesto Mascarpone**

with sourdough toasts,  
\$3.50 per person

### **Home Smoked Salmon**

served with sliced homemade rye bread,  
traditional condiments and a lime aioli  
\$145.00 per side (serves 15 to 20 people)

### **Wheel of Brie**

with braided brioche, red and green grapes  
and whole strawberries,  
\$5.50 per person

### **Cambozola Cheese**

with roasted garlic and bruschetta,  
\$4.50 per person

### **Vegetable Market Potpourri**

An array of crisp seasonal vegetables served  
with a trio of dipping sauces,  
\$4.75 per person  
(with Parmesan baked pita chips,  
add \$2.25)

### **Parmesan Baked Pita Chips**

served with fresh hummus,  
\$4.75 per person

## **COCKTAIL CARVERY**

Carved and served in cocktail portions.

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

### **ROAST TENDERLOIN OF BEEF**

with horseradish béarnaise sauce  
\$368.00 each (serves 25)  
Rolled and Stuffed (serves 25),  
add \$47.25

### **ROAST MARINATED NEW YORK STRIP**

Sliced and served with herbal mushroom  
sauce and horseradish béarnaise  
\$368.00 each (serves 30)

### **ROAST BREAST OF TURKEY**

with a fresh thyme sauce  
\$280.00 each (serves 35)  
Rolled and Stuffed (serves 40),  
add \$47.25

### **COUNTRY STYLE BAKED HAM**

with a Dijon mustard sauce and  
orange honey glaze  
\$346.00 each (serves 50)

### **BLACK CURRANT GLAZED ROAST BREAST OF DUCK**

with Dijon mustard sauce  
(1/2 breast per person)  
\$10.00 per person

## **HORS D'OEUVRES**

(30 piece minimum)

### **Skewered Indonesian Chicken**

with a spicy tahini sauce, \$2.60 each

### **Puffed Cheese Pastry**

filled with Roquefort cheese, tart green apple and roasted walnuts, \$2.30 each

### **Cajun Crab Cakes**

with a lemon fresh herb aioli, \$3.25 each

### **Smoked Shrimp Quesadillas**

with feta cheese, black beans, cilantro sour cream and a melon salsa

**OR Grilled Chicken Quesadillas** with Jack and Cheddar cheeses, black beans, cilantro sour cream and fresh avocado salsa

\$3.00 each for shrimp

\$2.75 each for chicken

### **Crispy Spring Rolls**

with a sweet chili sauce

with duck, beef or shrimp, \$4.50 each

Vegetarian, \$3.85 each

### **Shrimp and Smoked Sausage Skewers**

brushed with a cilantro lime glaze,  
\$3.25 each

### **Potato, Spinach and Onion Beignets**

with cilantro coconut chutney, \$3.00 each

### **Goat Cheese Crostini**

with pear tomato and fresh basil with blackberry balsamic essence, \$3.30 each

### **Smoked Trout**

with caramelized onions and a lime caper and dill aioli on sourdough toast,  
\$2.60 each

### **Crisp Shrimp and Cilantro Wontons**

with honey-soy and hot mustard dipping sauces, \$3.30 each

### **Mini Open Faced Reubens**

on sliced rye baguettes, \$2.85 each

### **Coconut Beer Batter Shrimp**

with mango chutney, \$3.85 each

### **Iced Gulf Shrimp**

peeled and deveined with a fresh horseradish cocktail sauce and a Dijon remoulade, \$3.60 per person

### **Wild Mushroom and Chive Risotto Cakes**

\$2.85 each

### **Beef Empanadas**

with huckleberry dipping sauce,  
\$4.00 each

### **Assorted Aram Sandwiches**

Rare Roast Beef with Pommery mustard and green onions; Southwestern Vegetable or Chicken with sundried tomatoes and basil rolled in Armenian cracker bread,  
\$2.60 each

### **House Cured Gravlax**

on rye bread with a caper and red onion relish and a mustard dill sauce, \$3.15 each

### **Grilled Portobello Mushroom and Roquefort Cheese**

on garlic toast, \$2.40 each

### **Fresh Tuna Tartare**

with white truffle oil on a homemade chip with lemon fresh herb aioli, \$4.15 each

### **Herb Goat Cheese**

wrapped in phyllo, \$2.60 each

### **Sushi - California Roll**

Crab, avocado and Oriental rice,  
\$3.30 each

### **Mini Grilled Cheeses**

with a warm tomato dip, \$2.30 each

### **Duck Confit**

with cherry chutney on a 5-spice chip,  
\$3.15 each

### **Seared Lamb Tenderloin**

on bruschettas with lemon mint tabbouleh,  
\$3.45 each

## **HORS D'OEUVRES**

(30 piece minimum)

### **Pulled Pork Crisp Bread Cups**

with a chipotle slaw

\$3.30 each

### **Fresh Fruit Kebabs**

with a poppy seed and Amaretto yogurt

\$3.60 each

### **Tomato, Kalamata Olive and Basil Bruschettas**

\$3.30 each

### **Feta Fritto**

with cilantro mint dip

\$2.00 each

### **Couscous and Herb Stuffed Button Mushrooms,**

\$3.30 each

### **Caprese Skewers**

mozzarella, tomatoes and fresh basil

\$3.30 each

### **Mini Gourmet Sandwiches**

- Seared roast beef, fresh arugula, shaved Parmesan with honey mustard and caramelized onions
- Seasoned tomatoes, fresh basil, marinated mozzarella and aged balsamic aioli
- Roast breast of turkey with French Brie, fig chutney, tarragon aioli and field greens  
(2 pieces per person)  
\$4.15 per person

## **GOURMET PIZZA SELECTIONS**

(7" Pizzas - 6 slices)

\$17.75 per pizza

### **ITALIAN SAUSAGE AND PEPPERONI PIZZA**

with caramelized onions and green peppers  
and a sundried tomato sauce

### **GRILLED VEGETABLE PIZZA**

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

### **WALNUT AND CAMELIZED ONION PIZZA**

with roasted garlic and  
herb cream cheese

### **GRILLED ASPARAGUS PIZZA**

with prosciutto, fontina, fresh herbs  
and roasted garlic

### **GOURMET FIVE CHEESE PIZZA**

with smoked mozzarella, romano, fontina,  
pecorino and feta cheeses

### **SMOKED SHRIMP AND CILANTRO PESTO PIZZA**

with roasted corn, goat cheese and  
red peppers

### **ROASTED CHICKEN AND ARTICHOKE PIZZA**

with tomatoes, peppers, olives, mushrooms  
and a fresh Alfredo sauce

### **NEW ORLEANS MUFFULETTA PIZZA**

with green olive tapenade, salami, ham  
and provolone

## **RECEPTION ACTION STATIONS**

All stations are priced per guest. Chef's attendant required for each station.  
Attendant's fee is \$75.00 per attendant, per hour  
(30 person minimum)

### **TUNA NICOISE STATION**

Pan Seared Tuna, Butter Leaf Lettuce, Haricot Verts, Steamed New Potatoes,  
Whole White Anchovies, Boiled Egg Wedges, Capers,  
Cherry Tomatoes with Fresh Dill Vinaigrette  
\$19.75

### **PASTA STATION**

Penne Pasta and Spinach Linguini,  
Roasted Garlic Alfredo Sauce  
and Pomodora Sauce,  
Grilled Chicken, House-smoked Salmon,  
Fresh Baby Spinach, Assorted Grilled Peppers, Zucchini, Diced Onions,  
Fresh Herbs, Grated Parmesan Cheese and Crumbled Feta Cheese  
\$16.50

### **MASHED POTATO STATION**

Deer Valley Garlic Mashed Potatoes  
Whipped Yukon Gold Potatoes and Yam Purée  
with an assortment of toppings including:  
Grated Wisconsin White Cheddar with Cranberries, Fresh Chives,  
Crispy Bacon, Mushroom Gravy, Sour Cream, Blue Cheese Crumbles,  
Steamed Broccoli, Brown Sugar and Toasted Pecans  
\$16.50

### **SEAFOOD STATION**

(50 person minimum)

Freshly shucked Oysters, Mignonette Sauce, Cocktail Sauce and Lemon Wedges  
Iced Gulf Shrimp served in a Sculpted Ice Clam Shell  
Chilled Red Crab Claws, Chef's Choice of Ceviche with Garlic Toasts  
Spicy Tuna Rolls, Wasabi, Soy Sauce and Pickled Ginger  
House Smoked Wild Salmon with Traditional Condiments and Rye Bread,  
with Cracked Grain Mustard Sauce  
\$30.75

### **SUSHI STATION**

Edamame Pods with Soy Dipping Sauce  
Spicy Tuna Poke with Cucumber Chips  
Black Seaweed Salad with Lotus Root  
Sesame Seaweed Salad  
California Rolls, Eel and Tobiko Rolls  
Smoked Salmon, Dill and Cream Cheese Roll  
with Traditional Condiments of Soy Sauce, Pickled Ginger and Wasabi  
\$30.75