

MARKET

CATERING



holiday menu



SNOW BASIN

\$16 per person

HOLIDAY SOUP (choose two)

creamy leek and potato

vegetable ancient grain

butternut squash and fennel

curried sweet potato

vegetable bean soup

creamy potato bacon

served with rolls and butter

SEASONAL SALAD (choose two)

WINTER SALAD

artisan greens, granny smith

apples, candied pecans, cranberry

vinaigrette

ROASTED BEET SALAD

mixed greens, roasted beets, dried

apricot, pistachios, roasted apple

vinaigrette

POMEGRANATE APPLE SALAD

fuji apple medley, cranberries,

pomegranate arils, crushed

pecans, grenadine dressing

HOUSE GREEN SALAD

mixed greens, tomato, carrots,

cucumber, radish, ranch and

vinaigrette

ROASTED SQUASH SALAD

mixed greens, roasted butternut

squash, pomegranate arils, toasted

pumpkin seeds, sherry maple

vinaigrette

PEAR AND GORGONZOLA SALAD

spinach, mixed greens, bacon,

poached pear, candied walnut,

gorgonzola cheese, balsamic

vinaigrette

HOLIDAY DESSERT ASSORTMENT

a bite sized assortment of our chef's favorite holiday treats

BEVERAGES

ice water & cranberry ginger spritzer





SNOW BASIN

optional add on | \$4

SANDWICH ADD-ON

CAPRESE SANDWICH

tomato, mozzarella cheese, spinach, basil pesto

RED BUTTE CHICKEN SALAD SANDWICH


shredded chicken, celery, shallots, garlic, dried cranberries, cranberry orange aioli, mixed greens, havarti cheese

TURKEY AND BRIE SANDWICH

turkey, brie cheese, spinach, cranberry aioli

MOUNTAIN VIEW SANDWICH

smoked ham, salami, prosciutto, pickled vegetable tapenade, honey mustard aioli, provolone cheese





NORDIC VALLEY

\$ 2 5 p e r p e r s o n

SALAD

WINTER SALAD

artisan greens, granny smith apples, candied pecans, cranberry vinaigrette

ROLLS

with butter

ENTREE

HOLIDAY MARKET CHICKEN

herb roasted farm style quartered chicken with cranberry pan sauce

PARSNIP PUREE

HEIRLOOM CARROTS

HOLIDAY DESSERT ASSORTMENT

a bite sized assortment of our chef's favorite holiday treats

BEVERAGES

ice water & cranberry ginger spritzer





POWDER MOUNTAIN

\$21 per person

SALAD

WINTER SALAD

artisan greens, granny smith apples, candied pecans, cranberry vinaigrette

ROLLS

with butter

ENTREE

HOLIDAY TURKEY

herb roasted turkey with pan gravy

CRANBERRY SAUCE

MASHED POTATOES

HEIRLOOM CARROTS

HOLIDAY DESSERT ASSORTMENT

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BEVERAGES

ice water & cranberry ginger spritzer





BRIGHTON

\$ 3 0 p e r p e r s o n

SALAD

WINTER SALAD

artisan greens, granny smith apples, candied pecans, cranberry vinaigrette

ROLLS

with butter

ENTREE

POMEGRANATE BEEF SHORT RIBS

beef short rib braised with herbs, cipollini onions, pomegranate arils

HORSERADISH MASHED POTATOES

HARICOT VERTS

HOLIDAY DESSERT ASSORTMENT

a bite sized assortment of our chef's favorite holiday treats



BEVERAGES

ice water & cranberry ginger spritzer



SNOWBIRD

\$ 2 9 p e r p e r s o n

SALAD

POACHED PEAR AND GORGONZOLA SALAD

spinach, mixed greens, bacon, poached pear, candied walnuts, gorgonzola cheese, balsamic vinaigrette

ROLLS

with butter

ENTREE

BLOOD ORANGE HONEY GLAZED SALMON

salmon, blood orange and honey glaze, citrus garnish

FARRO AND WILD MUSHROOMS

HEIRLOOM CARROTS

HOLIDAY DESSERT ASSORTMENT

a bite sized assortment of our chef's favorite holiday treats



BEVERAGES

ice water & cranberry ginger spritzer



SUNDANCE

\$ 2 4 p e r p e r s o n

SALAD

WINTER SALAD

artisan greens, granny smith apples, candied pecans, cranberry vinaigrette

ROLLS

with butter

ENTREE

BACON WRAPPED PORK TENDERLOIN

pork tenderloin wrapped with thick cut bacon, warm apple chutney

SMASHED RED POTATOES

PAN ROASTED BRUSSEL SPROUTS

HOLIDAY DESSERT ASSORTMENT

a bite sized assortment of our chef's favorite holiday treats



BEVERAGES

ice water & cranberry ginger spritzer



ALTA

\$ 3 5 p e r p e r s o n

SEASONAL SALAD (choose two)

WINTER SALAD

artisan greens, granny smith apples,
candied pecans, cranberry
vinaigrette

ROASTED BEET SALAD

mixed greens, roasted beets, dried
apricot, pistachios, roasted apple
vinaigrette

POMEGRANATE APPLE SALAD

fuji apple medley, cranberries,
pomegranate arils, crushed pecans,
grenadine dressing

HOUSE GREEN SALAD

mixed greens, tomato, carrots,
cucumber, radish, ranch and
vinaigrette

ROASTED SQUASH SALAD

mixed greens, roasted butternut
squash, pomegranate arils, toasted
pumpkin seeds, sherry maple
vinaigrette

PEAR AND GORGONZOLA SALAD

spinach, mixed greens, bacon,
poached pear, candied walnut,
gorgonzola cheese, balsamic
vinaigrette

ENTREE

TURKEY AND HAM CARVING STATION

herb roasted turkey, smoked ham, housemade gravy, cranberry sauce, rolls
and butter

SIDES (choose two)

sweet potato mash, horseradish mashed potatoes, smashed red potatoes,
roasted brussel sprouts, haricot vert, heirloom carrots, roasted vegetables

HOLIDAY DESSERT ASSORTMENT

a bite sized assortment of our chef's favorite holiday treats

BEVERAGES



ice water & cranberry ginger spritzer



DEER VALLEY

\$ 5 0 per person

SEASONAL SALAD (choose two)

WINTER SALAD

artisan greens, granny smith apples,
candied pecans, cranberry
vinaigrette

ROASTED BEET SALAD

mixed greens, roasted beets, dried
apricot, pistachios, roasted apple
vinaigrette

POMEGRANATE APPLE SALAD

fuji apple medley, cranberries,
pomegranate arils, crushed pecans,
grenadine dressing

HOUSE GREEN SALAD

mixed greens, tomato, carrots,
cucumber, radish, ranch and
vinaigrette

ROASTED SQUASH SALAD

mixed greens, roasted butternut
squash, pomegranate arils, toasted
pumpkin seeds, sherry maple
vinaigrette

PEAR AND GORGONZOLA SALAD

spinach, mixed greens, bacon,
poached pear, candied walnut,
gorgonzola cheese, balsamic
vinaigrette

ENTREE

HOLIDAY PRIME RIB CARVING STATION

oven roasted prime rib with pan jus and creamy horseradish

SIDES (choose two)

sweet potato mash, horseradish mashed potatoes, smashed red potatoes,
roasted brussel sprouts, haricot vert, heirloom carrots, roasted vegetables

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BEVERAGES

ice water & cranberry ginger spritzer





APPETIZERS

CRANBERRY GLAZED MEATBALLS | 3

with cranberry chutney

BAKED BRIE AND SEASONAL JAM | 5

pastry wrapped brie, topped with seasonal jam, served with sliced breads

POMEGRANATE CRANBERRY TAPENADE | 3

pomegranate, cranberry, honey, ginger, cilantro, orange zest, served with sliced baguette

WARM ARTICHOKE DIP | 4

spinach, artichoke, cream cheese, asiago cheese, served with sliced bread

CITRUS MARINATED SHRIMP | 4

with house aioli

SAUSAGE STUFFED MUSHROOMS | 3

mushroom, sausage, asiago cheese, breadcrumbs, herbs

WINTER CRUDITE | 5

grilled vegetables, fresh crudité, creamy ranch dip

CHEESE PLATTER | 5

variety of cheese, crackers, dried fruits, jams, mustard, and honey

CHARCUTERIE | 7

variety of cheese, dried meats, olives, dried fruit, nuts, honey, bread, and crackers

BACON WRAPPED CHICKEN | 3

chicken breast wrapped in candied bacon





BEVERAGES

ICE WATER | .50

CRANBERRY GINGER SPRITZER | 2

COFFEE SERVICE | 3

locally roasted coffee served with assorted sugars, sweeteners, half and half

TEA SERVICE | 3

caffeinated and herbal teas served with honey, assorted sugars, and sweeteners

HOT WASSAIL | 5


cloves, apples, cinnamon, lemon, orange, ginger, nutmeg

HOT CHOCOLATE BAR | 5

hot cocoa, whipped cream, candy canes, marshmallows

HOLIDAY DIRTY SODA BAR | 7

guest choice of pepsi, diet pepsi, dr. pepper, diet dr. pepper, or starry, can be topped with vanilla syrup, cranberry syrup, blood orange syrup, brown sugar cinnamon syrup, grenadine, cream, coconut cream, lime, or maraschino cherries



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optional event enhancements

We are excited to offer additional design elements for your event!

You'll find some of our favorite holiday pairings on the following pages, however we can accommodate any style, theme, or design!

From cozy winter lounges, to a rustic cabin setting with a decorated tree and fireplace, we can take care of it all.

Let's celebrate the holidays together!

WINTER WONDERLAND



FLORAL CENTERPIECE RENTAL

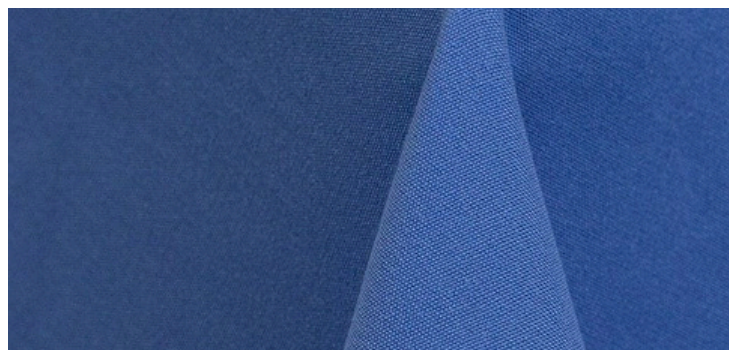
\$25 per table

fresh winter greenery with other unique seasonal greens and winter elements in white glass or silver containers, accented with silver and white votives

LINEN RENTAL

\$15 per table

mixed winter palette in blue hues
set in geometric groupings of each
color



HAPPY HOLIDAYS



FLORAL CENTERPIECE RENTAL

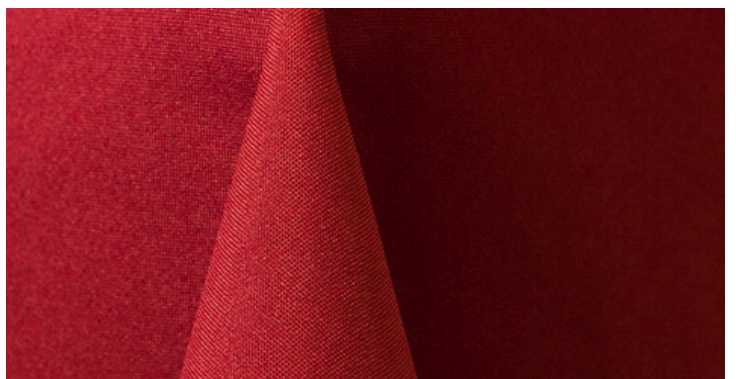
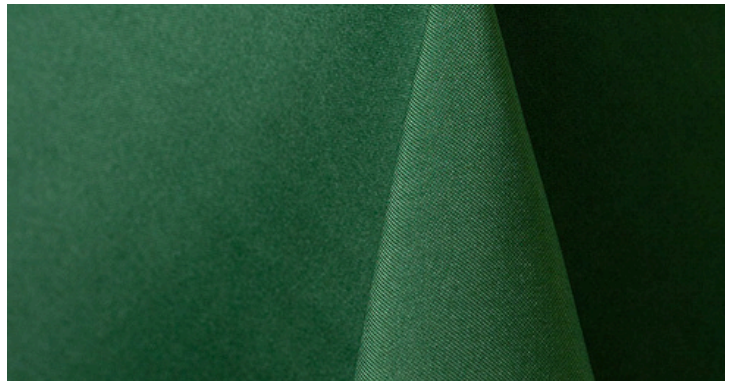
\$25 per table

fresh winter greenery with other
unique seasonal greenery and
holiday elements in gold
containers, accented with gold
and clear votives

LINEN RENTAL

\$15 per table

mixed holiday palette in red and
green linens set in geometric
groupings of each color



GILDED HOLIDAY



FLORAL CENTERPIECE RENTAL

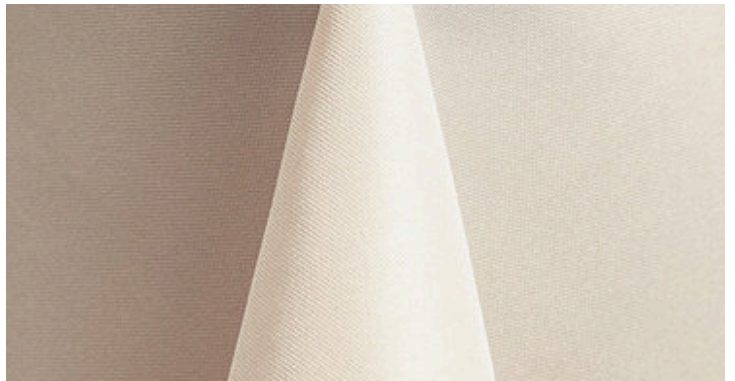
\$25 per table

fresh winter greenery with other unique seasonal greenery and gilded elements in gold or silver containers, accented with silver and gold votives

LINEN RENTAL

\$15 per table

mixed gilded palette in champagne and silver linens set in geometric groupings of each color



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HOW TO ORDER

email - hello@marketcatering.com

phone - 801-895-2388

Minimum order amount is \$500 for food and beverage

Menus are subject to staffing, 18% production charge, and taxes

Dietary restrictions and allergies can be accommodated upon request

INCLUSIONS

Our menus include eco-friendly, disposable tableware. China upgrades available | \$4 per person

PLACING YOUR ORDER

Minimum of 8 business days notice needed before your event date. Orders with less notice will be produced upon availability.

CHANGING YOUR ORDER

Adjustments made before 72 hours of event will be accommodated, less notice than that will be subject to availability.

CANCELLATIONS

Orders cancelled with 72+ hours notice will have no additional charge. 24-72 hours notice will have a 50% charge. orders cancelled with less than 24 hours notice will be charged the full amount.

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