

Falionay

# SNOWBASI \$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

POMEGRANATE APPLE SALAD fuji apple medley, cranberries, pomegranate arils, crushed pecans, grenadine dressing

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

ROASTED BEET SALAD
mixed greens, roasted beets, dried apricot, pistachios, roasted apple vinaigrette

HOUSE GREEN SALAD
mixed greens, tomato, carrots, cucumber, radish, ranch and 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

icewater \& cranberry ginger spritzer

# SNOWBASIN <br> 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

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## 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

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

## BEVERAGES

ice water \& cranberry ginger spritzer

# brighton <br> $\$ 30$ 

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

ROLLS
with butter

## ENTREE <br> 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 \$29 per person 

## 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 \$24 per person 

## 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 

## \$35 per person

## SEASONAL SALAD (choose two)

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

POMEGRANATE APPLE SALAD fuji apple medley, cranberries, pomegranate arils, crushed pecans, grenadine dressing

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

ROASTED BEET SALAD mixed greens, roasted beets, dried apricot, pistachios, roasted apple vinaigrette

HOUSE GREEN SALAD mixed greens, tomato, carrots, cucumber, radish, ranch and 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 

## SEASONAL SALAD (choose two)

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

POMEGRANATE APPLE SALAD fuji apple medley, cranberries, pomegranate arils, crushed pecans, grenadine dressing

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

ROASTED BEET SALAD mixed greens, roasted beets, dried apricot, pistachios, roasted apple vinaigrette

HOUSE GREEN SALAD mixed greens, tomato, carrots, cucumber, radish, ranch and 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

## HOLIDAY DESSERT ASSORTMENT

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

## BEVERAGES

ice water \& cranberry ginger spritzer

# APPETIZER 

## 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 | 3

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 I 7

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

## BACON WRAPPED CHICKEN | 3

chicken breast wrapped in candied bacon

## BEVERAGE

## ICE WATER I. 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 I 5

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

## HOT CHOCOLATE BAR | 5

hot cocoa, whipped cream, candy canes, marshmallows

## HOLIDAY DIRTY SODA BAR I 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


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 raccommodate 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 cele rate 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 guilded palette in champagne and silver linens set in geometric groupings of each color


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HOW TO ORDER<br>email - hello@marketcatering.co 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.


