



CATERING MENU

400 EAST SNOW KING AVENUE, P.O. Box SKI
JACKSON HOLE, WYOMING 83001
WWW.SNOWKING.COM 800.522.KING

BANQUET & CONFERENCE GUIDELINES

Whether you are having a business meeting, a seminar, a meal function or a reception, our professional staff is here to assist you with every detail and to provide everything you will need for a successful event.

The enclosed menus are suggestions.

Our catering & culinary teams will be happy to custom design a menu for any special event.

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

All prices are per person unless otherwise noted.

CONFERENCE & PRIVATE FUNCTION SETUP

Details for room set-up, audio/visual needs, signs, equipment rental, etc. are arranged directly with the Catering Sales department. All details should be finalized 30 days prior to arrival.

ROOM RENTAL

It is our policy to charge a room rental for the use of any & all private function rooms in the resort, including the Snow King Center.

Additional set-up charges are applicable.

EVENT/MEAL GUARANTEE

Final menu selections must be submitted no later than 30 days prior to the function to ensure the availability of the desired menu items.

The final balance and the guaranteed number of people attending is required 3 days prior to the date of the event. Your group will be charged for this guarantee or the actual number in attendance, whichever is greater.

CANCELLATIONS

If a function is canceled within 7 days of the start time, a cancellation fee of 100% of projected revenues will be charged.

TAX & SERVICE CHARGE

6% Sales Tax & 20% taxable service charge will be added to all Food & Beverage function prices.

SIGNS & DISPLAYS

Hospitality signs are permitted in the resort lobby & public areas only.

Your meetings, locations & times will be posted on the reader board next to the front desk.

Please consult Catering Sales in advance before posting any signs, especially stickers.

The use of tape, tacks & nails must have prior approval.

SNOW KING CENTER (ICE RINK)

Some menus/service may not be available

and are an additional charge at the Snow King Center.

Concerts & events exceeding an attendance of 500 persons at the

Snow King Center require a special permit. Please inquire.

ENTERTAINMENT

Bands, DJ's, Artists, Fashion Shows, Lecturers, Theme Parties...

Our Catering Sales staff can help you with arrangements.

CONTINENTAL BREAKFAST

All Selections include

Regular and Decaffeinated Coffee, Assortment of Hot Teas
Cranberry and Orange Juices
All Prices are Per Person (unless otherwise noted)

The Continental #1 \$12.00

Assorted Freshly Baked Pastries
Freshly Baked Cranberry, Blueberry and Bran Muffins

The Continental #2 \$15.00

Sliced Fresh Seasonal Fruits
Yogurt and Granola
Assorted Freshly Baked Pastries
Freshly Baked Cranberry, Blueberry and Bran Muffins

The Continental #3 \$17.00

Sliced Fresh Seasonal Fruits
Yogurt and Granola
Assorted Freshly Baked Pastries
Freshly Baked Cranberry, Blueberry and Bran Muffins
Hot Oatmeal with Raisins and Brown Sugar

Additions

Ham & Swiss Cheese Croissants \$4.00 each

Assorted Bagels and Flavored Cream Cheeses \$3.00 Per Person

Sliced Assorted Fruit Tray 4.25 Per Person

Fruit Parfait \$5.50 each

Assorted Whole Fruit \$2.50 each

Coffee Station Only \$25.00 per gallon

Regular and Decaffeinated Coffee
Assorted Hot teas

BREAKFAST SERVED

All Prices are Per Person & Include a Glass of Fresh Squeezed Orange Juice, Regular and Decaffeinated Coffee, Assortment of Hot Teas

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

Scrambled Eggs Topped with Cheddar Jack Cheese
Applewood Smoked Bacon **or** Pork Link Sausage
Served with Country Style Potatoes
Freshly Baked Muffins & Pastries

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

Fresh Seasonal Fruit Parfait
Scrambled Eggs, Bacon, Mushrooms, Green Onions,
Cheddar & Jack cheeses
Served with Country Style Potatoes
Freshly Baked Muffins & Pastries

***The Rancher's Breakfast* \$19.00**

Scrambled Eggs
Your Choice of
Three Fluffy Mountain Blueberry Pancakes
or
Cinnamon French Toast
Served with Honey Whipped Butter & Maple Syrup
Applewood Smoked Bacon **or** Pork Link Sausage
Baskets of Freshly Baked Muffins & Pastries

***Cast Iron Biscuits & Gravy* \$19.00**

Scrambled Eggs
Buttermilk Biscuits & Delicious House Made Sausage Gravy,
Applewood Smoked Bacon **or** Pork Link Sausage
Freshly Baked Muffins & Pastries

BREAKFAST BUFFETS

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

All Prices are Per Person & Include a Station of
Regular and Decaffeinated Coffee, Assortment of Hot Teas

Champagne Brunch \$27.00

Champagne & Mimosas
Assorted Chilled Juices
Sliced & Whole Fresh Seasonal Fruit
Scrambled Eggs with Cheddar & Jack Cheeses
French Toast & Maple Syrup
Applewood Smoked Bacon, Pork Link Sausage, Honey-Baked Ham steaks
Cheese Blintzes with Fruit Sauce & Whipped Cream
Scalloped Potatoes Au Gratin **or** Country Style Potatoes
Freshly Baked Muffins & Pastries

Western Breakfast Buffet \$21.00

Assorted Chilled Juices
Sliced Fresh Seasonal Fruit
Scrambled Eggs with Cheddar & Jack Cheeses
Applewood Smoked Bacon **and** Pork Link Sausage
Homemade Buttermilk Biscuits & Homemade Sausage Gravy
Country Style Potatoes
Freshly Baked Muffins & Pastries

Purple Sage Buffet \$21.00

Assorted Chilled Juices
Sliced Fresh Seasonal Fruit
Scrambled Eggs with Cheddar & Jack Cheeses
Applewood Smoked Bacon **and** Pork Link Sausage
French toast **or** Buttermilk Pancakes, Whipped Butter,
Served with Maple & Blueberry Syrups
Country Style Potatoes
Freshly Baked Muffins & Pastries

Add an Omelet Station! \$5.00

(\$75 Chef Fee will be added to the Station)

Mushrooms, Peppers, Tomatoes, Scallions, Onions,
Ham, Bacon, and Cheddar Jack Cheese

EXECUTIVE MEETING BREAKS

All prices are per person (unless otherwise noted)

Baked Sweets \$7.00

Your choice of Fudge Brownies, Lemon Bars,
Assorted Cookies or Rice Krispy treats
Iced Tea and Lemonade

Garden Break \$5.00

Assorted Fresh Vegetables served
with Ranch and Bleu Cheese Dip
Tortilla Chips and Salsa

Hiker's Trail \$6.00

A Basket of Assorted Granola Bars & Trail Mix

Snow King Kettle Potato Chips \$2.75

Kettle Chips with French Onion Dip

Energy Break \$7.00

Our own Smoothies blended with Freshly Squeezed Orange Juice,
Yogurt, Honey, Strawberries and Bananas
Served with Granola Bars

Charcuterie & Cheese Display \$10.00

Buffalo Sausage, Assorted Domestic Cheeses
with Assorted Gourmet Crackers & Toasted Baguette Slices

Gourmet Cheese Board \$8.00

Assorted Domestic & Imported Cheeses
with Assorted Gourmet Crackers & Toasted Baguette Slices

Domestic Cheese Board \$6.00

Assorted Domestic Cheeses Served
with Assorted Gourmet Crackers & Toasted Baguette Slices

Gourmet Assorted Nuts or M&M's \$25.00 per bowl

Assorted Whole Fruit \$2.50 per piece

Beverages

Iced Tea, Fruit Punch, or lemonade	\$2.50 Per person
Orange Juice	\$3.00 Per Person
Grapefruit Juice	\$3.00 Per Person
Cranberry, Apple or Tomato Juice	\$2.75 Per Person
Cold Milk	\$2.00 Per Person
Assorted Sodas	\$2.50 Each
Bottled Water	\$2.50 Each

SOUP & SALAD SELECTIONS

Snow King House Salad \$ 6.00

Mixed Field Greens with Shaved Carrots, Cucumbers and Cherry Tomatoes
Choice of Two Dressings : Bleu Cheese, Ranch,
Champagne, Raspberry, Italian or Balsamic Vinaigrette

Traditional Caesar Salad \$ 7.00

Crisp Romaine Lettuce with Croutons & Parmesan Cheese
Served with Housemade Creamy Garlic Dressing

Caprese Salad \$ 8.00

Marinated Buffalo Mozzarella, Thick Sliced Tomato & Fresh Basil
served with our balsamic vinaigrette

Buffalo Chili

Cup \$7.00 Bowl \$9.00

House Made Chili Made with Buffalo
with Cheddar & Jack Cheese and Diced Red Onion

Snowking Shrimp and Clam Chowder

Cup \$7.00 Bowl \$9.00

Homemade Specialty Soups with Fresh Shrimp and Clams
Diced Potatoes and Celery

Chicken Noodle Soup

Cup \$6.00 Bowl \$8.00

Homestyle Chicken Noodle Soup

Tomato Basil Soup

Cup \$5.00 Bowl \$7.00

Creamy Tomato Soup with Basil

French Onion Soup

Cup \$6.00 Bowl \$8.00

Traditional French Onion served with Crouton and Swiss Cheese

LUNCHEONS SERVED

Lunch Entrée Selections are served with
Freshly Baked Rolls & Butter, Iced Tea & Lemonade

Grilled Tenderloin Steak \$23.50

6-ounce Filet Mignon topped with a Merlot Mushroom Sauce
Served with Chef's Selection of Fresh Vegetables and Roasted Baby Red Potatoes

Grilled Buffalo Rib-Eye \$25.00

6-ounce Buffalo Rib-Eye topped with a Merlot Mushroom Sauce
Served with Chef's Selection of Fresh Vegetables and Roasted Baby Red Potatoes

Pork Babyback or Buffalo Ribs \$24.00

Our Famous Snow King BBQ Ribs are the most tender in Jackson Hole!
Served with Corn on the Cob, Savory Ranch style Baked Beans & Traditional Cornbread

Baked Salmon \$22.00

A 6-ounce Boneless Filet, Baked with White Wine and Garlic, then topped with Herb Butter
Served with Wild rice, Fresh Lemon and Chef's Selection of Fresh Vegetables

Baked Trout \$22.00

A 6-ounce Boneless Trout Filet,
Baked with White Wine and Garlic and Topped with Herb Butter
Served with Wild Rice, Fresh lemon and Chef's Selection of Fresh Vegetables

Lemon Chicken \$19.00

Citrus Marinated 6-ounce Grilled Chicken Breast with Fresh Herbs and Lemon Cream Sauce
Served with Wild Rice and Chef's Selection of Fresh Vegetables

Dijon Chicken \$19.00

A 6-ounce Boneless Chicken Breast, Dijon Marinated and Grilled
Served with a Creamy Dijon Mustard Sauce, Roasted Baby Red Potatoes and
Chef's Selection of Fresh Vegetables

Grilled Chicken Penne Pasta \$19.00

Penne Pasta tossed with our Fresh Marinara Sauce, Fresh Basil, Mushrooms,
Sun-Dried Tomatoes, Artichokes and Extra Virgin Olive Oil , Topped with 6-ounce Grilled Chicken

Fresh Vegetable or Wild Mushroom Pasta Primavera \$ 15.00

Your Choice of Tri-colored Cheese Tortellini or Penne Pasta
Tossed with Extra Virgin Olive Oil and Fresh Grated Romano Cheese

Sandwich \$18.00

Choice of One of the Following:

Italian Sub—Smoked Ham, Salami, Pepperoni, Mozzarella Cheese, Lettuce, Tomato and Onion
Roast Beef—Thin Sliced Roast Beef, Sliced Red Onion, Cheddar Cheese, Lettuce and Tomato
Smoked Turkey—Thin Sliced Smoked Turkey and Cheddar Cheese, Lettuce, Tomato and Onion
Served with Dill Pickle Spear and Potato Chips

Signature Chicken Caesar \$18.00

A 6-Ounce Boneless Chicken Breast, Lightly Seasoned with Cajun Spices
and Grilled Served atop a Classic Caesar Salad with Garlic Croutons & Freshly Grated Parmesan Cheese

LUNCHEONS BUFFETS

(A \$100 Fee Will Apply to any Buffet served to Fewer Than 35 People)

All Luncheon Buffets include Iced Tea & Lemonade
(Substitute Assorted Sodas for \$1.50 each)
and Your Choice of Fruit Cobbler, Brownie, Lemon Bar, or Assorted Cookies

Snow King Soup & Salad Bar \$19.00

Tossed Salad Served with a Choice of Two Dressings
Potato and Italian Pasta Salads
Chicken Salad with Golden Raisins & Red Onions
Tuna Salad with Diced Boiled Egg & Celery
Choice of Tomato Basil Soup, Chicken Noodle Soup **or** Clam Chowder Soup
Freshly Baked Rolls & Butter

Wild West Chili Bar \$16.50

Tossed Salad Served with a Choice of Two Dressings
Hearty Buffalo **or** Vegetable Chili
(Choose Both for \$19.50)
Shredded Jack & Cheddar cheeses
Diced Red Onions & Tomatoes
Corn on the Cob with Melted Butter
Freshly Baked Cornbread & Butter

Southwest Fajita Buffet \$20.00

Tossed Salad Served with a Choice of Two Dressings
Seasoned Strips of Chicken **or** Beef with Onions & Peppers
Warm Flour Tortillas
Savory Spanish Rice
Refried Beans with Shredded Cheddar & Jack cheese
Salsa & Sour Cream
(Both Beef & Chicken for \$24.00)

Deli Buffet \$19.00

Tossed Salad Served with a Choice of Two Dressings **or** Caesar Salad
Creamy Potato Salad **or** Marinated Pasta Salad
Sliced Smoked Ham, Smoked Turkey Breast and Roast Beef
Assorted Sliced Domestic Cheeses
Lettuce, Tomato & Red Onion
Mayonnaise & Mustard
Kaiser Rolls **or** Assorted Bread Slices
Potato Chips & Pickle Spears

Assorted Sandwich Buffet \$20.00

Tossed Salad Served with a Choice of Two Dressings **or** Caesar Salad
Creamy Potato Salad **or** Marinated Pasta Salad
Potato Chips & Pickle Spears
Italian Sub—Smoked Ham, Salami, Pepperoni, Mozzarella Cheese, Lettuce, Tomato and Onion
Roast Beef-Thin Sliced Roast Beef, Sliced Red Onion, Cheddar Cheese, Lettuce and Tomato
Smoked Turkey-Thin Sliced Smoked Turkey and Cheddar Cheese, Lettuce, Tomato and Onion
Mayonnaise & Mustard

Available Salad Dressings : Champagne Vinaigrette, Raspberry Vinaigrette, Balsamic Vinaigrette, House Made Ranch, Bleu Cheese and 1000 Island

LUNCHEONS BUFFETS (CONTINUED)

South of the Border Taco Buffet \$19.00

Tossed Salad Served with a Choice of Two Dressings
Tortilla Chips & Fire Roasted Salsa
Spanish Rice & Refried Beans
Taco Shells with Spiced Beef & Shredded Chicken
Diced Tomato, Diced Onion, Shredded Lettuce, Grated Cheddar & Jack Cheeses,
Sour Cream, Black Olives & Jalapeños

Jackson Hole Cook Out \$19.00

Tossed Salad Served with a Choice of Two Dressings
Homemade Cole Slaw
Grilled Bratwurst with Sauerkraut
Grilled Six-Ounce Hamburgers or Grilled Chicken Breasts
Assortment of Sliced Domestic Cheeses
Sesame Buns, Lettuce, Tomato & Red onion
Ketchup, Mustard & Mayonnaise
Potato Chips & Pickle Spears

Pasta Buffet \$20.00

Caesar salad with Garlic Croutons, Parmesan cheese
Our Homemade Caesar Dressing
Penne & Linguini Pasta
Three Cheese Tortellini or Three Cheese Ravioli
Rich, Vegetarian Marinara & Meaty Bolognese-Style Sauces
Fresh Italian-Style Vegetables
Crispy, Freshly Baked Garlic French bread
(both tortellini & ravioli for \$24.00 Per Person)

The Wagon Train \$20.00

Tossed Salad Served with a Choice of Two Dressings
Creamy Potato Salad
Choice of Two :
Slow Roasted BBQ Beef
and/or Baby Back Pork Ribs
and/or Shredded Chicken
Traditional Corn on the Cob
Ranch Style Baked Beans
Cornbread & Butter

BUILD YOUR OWN LUNCH BUFFET

(A \$100 Fee Will Apply to any Buffet served to Fewer Than 35 People)

All Luncheon Buffets include Iced Tea & Lemonade

(Substitute Assorted Sodas for \$1.50 each)

\$ 27.00

Select One:

Mixed Greens with Choice of Two Dressings
Caesar Salad with Garlic Croutons & Freshly Grated Romano Cheese

Select Two:

Italian Pasta Salad
Traditional Cole Slaw
Potato Salad

Select Two:

Grilled Buffalo or Angus Hamburgers
Grilled Bratwurst
Grilled Chicken Breast
Trout Filet
Baked Penne Pasta

Select One:

Scalloped Potatoes
Ranch Style Baked Beans
Baked Potato
Rice Pilaf

Select One:

Corn on the Cob with melted Butter
Chef's Choice of Fresh Vegetables
Green Beans with Almonds

Select Two Desserts:

Warm Fruit Cobbler served with Whipped Cream
Vanilla Ice Cream with Variety of Toppings
Double Chocolate Fudge Cake

Served with your Choice of Assorted Rolls or Cornbread

HORS D'OEUVRES

All prices are per 12 pieces (unless otherwise noted)
We recommend for a one hour reception: 6 - 8 pieces per person
For a two hour reception: 10 - 12 pieces per person

Servers to Pass Hors d'Oeuvres—\$25 per hour/per server

COLD HORS D'OEUVRES

House Cured Gravlox \$38.00 per pound
Served with Capers, Chopped Egg & Honey-Dijon Mustard

Lobster Medallions on Toast Points \$48.00
Garnished with Boursin Cheese & Golden Caviar

Crostini with Tapenade \$36.00
House Made Mixed Olive Tapenade on Herb Crostini

Crostini with Smoked Duck Breast \$45.00
Garnished with Herbed Boursin Cheese

California Rolls \$20.00 Per Roll
with Smoked Trout, Avocado & Red bell peppers

**Strawberries Stuffed with
Honey Boursin Cheese \$36.00**

Fresh Assorted Sliced Fruit Display
\$4.25 per person

Fresh Vegetable Display \$3.75 Per Person
Fresh Carrots, Celery, Zucchini, Yellow Squash,
Broccoli and Cauliflower,
Served with Ranch Dip

Prosciutto Wrapped Jumbo Prawns \$48.00

Prosciutto Wrapped Figs \$36.00
Garnished with Honey Boursin Cheese

Toast Points Beef Tenderloin \$42.00
Garnished with Horseradish Sauce

**Toast Points with Marinated
Pork Tenderloin \$36.00**
Garnished with Horseradish Sauce

Asparagus wrapped in Prosciutto \$38.00

Jumbo Shrimp Cocktail \$46.00
with Cocktail Sauce & Fresh Lemons

Assorted Domestic & Imported Cheeses
\$4.75 per person
Chef's Selection of Cheeses served with Assorted Crackers

Antipasto Display \$5.75 per person
Marinated Grilled Vegetables, Artichokes, Olives,
Salami, Mozzarella & Provolone
Served with Sliced French bread
and Extra Virgin Olive Oil

SMALL EATS & DIPS

Premium Roasted Nuts	\$20.00 Per Bowl
Pretzels	\$10.00 Per Bowl
Tortilla Chips w/ Fire Roasted Salsa	\$25.00 Per Bowl
Snow King Kettle Potato Chips w/ French Onion Dip	\$25.00 Per Bowl

HORS D'OEUVRES (CONTINUED)

HOT HORS D'OEUVRES

Spanikopita \$34.00

Spinach & Feta Cheese Wrapped in Phyllo Dough
Served with Cucumber Dill Sauce

Brie en Croute \$45.00

(serves 25 ppl each)

French Brie Baked in Puff Pastry Dough and
Topped with Raspberry Preserves

Duck Spring Rolls \$42.00

With Plum Sauce

Crab Stuffed Mushrooms \$42.00

with Dill Cream

Spicy Blue Crab Cakes \$48.00

with Lemon Avocado Aioli

Marinated Chicken Skewers \$36.00

Served with Spicy Orange Sauce

Marinated Beef Skewers \$38.00

with Chipotle Cream Sauce

Coconut and Panko Breaded Shrimp \$39.00

with Asian Orange Chili Sauce

Mini Lamb Chops \$48.00

with Rosemary Demi-Glace

Baby Back Pork Riblets \$42.00

with Spicy Orange Sauce

Meatballs \$29.00

Choice of BBQ, Swedish or Marinara

Pork Potstickers \$27.00

with Sweet & Sour Sauce

Bay Scallops Wrapped in Bacon \$31.00

10" House Baked Pizza \$14.00 each

Choice of Pepperoni, Sausage,
Ham or Bacon

10" House Baked Vegetable Pizza \$12.00

Choice of green peppers, onion, diced
tomatoes, pineapple, roasted zucchini,
yellow squash or eggplant

RECEPTION CARVERY STATIONS

Please Note : Portions are Hors d'Oeuvre Size

***\$75.00 Carver Fee will be added to each station**

Elk Strip Loin \$250.00

Wild Elk Strip Loin
Seasoned & Slow Roasted
Served with Lingonberry Sauce
Fresh Rolls & Butter
Approximately 40 portions*

Roast Leg of Venison \$350.00

Bone-In Leg of Venison
Served with Lingonberry Sauce
Fresh Baked rolls & butter.
Approximately 30 portions*

Honey-Glazed Bone-in Ham \$220.00

Served with Honey Mustard Sauce
Fresh Baked Rolls & Butter
Approximately 45 portions*

Eye Round Roast \$250.00

Round of Choice Beef.
Slow Roasted to Perfection
Served with a Brandied Mushroom Sauce,
Dijon Mustard, House Prepared Horseradish
Fresh Baked Rolls & Butter
Approximately 60-75 portions*

Carved Roast Leg of Pork \$220.00

Bone-In Leg of Pork
Seasoned & Slow Roasted
Served with Apple Chutney
Fresh Baked Rolls & Butter
Approximately 50 portions*

Roast Buffalo Top Round \$450.00

Slow Roasted & Served with Brandied Mushroom
Sauce, Dijon Mustard and House Prepared Horseradish
Fresh Baked Rolls & Butter
Approximately 50 portions*

Whole, Tender Roast Turkey \$175.00

Served with Dijon Mustard,
Cranberry Sauce and Mayonnaise,
Fresh Rolls & Butter
Approximately 40 portions*

Roasted Rack of Young Lamb \$75.00

Marinated in Garlic & Olive Oil
Served with a Rosemary Garlic Sauce
Minted Jelly, Fresh Baked Rolls & Butter
Yields Six Baby Chops*

Beef Tenderloin \$400.00

Served with Green Peppercorn Sauce,
House Prepared Horseradish Sauce and Dijon Mustard
Fresh Baked Rolls & Butter
Approximately 30 portions*

Roast Prime Rib of Beef \$300.00

Slow-Roasted to Medium Rare served with Rosemary
Au Jus and House Prepared Horseradish Sauce
Fresh Baked Rolls & Butter
Approximately 40 portions*

RECEPTION FOOD STATIONS

Please Note : Portions are Hors d'Oeuvre Size

Minimum 25 People Guarantee

***\$75.00 Chef Fee will be Added to Each Action Station**

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

Tri-Colored Cheese Tortellini & Penne Pasta
Chef's Selection of Fresh Vegetables
Tossed with Garlic Infused Olive Oil, Vegetable Marinara
And Alfredo Sauce
Romano Cheese and Crisp Garlic Bread

***Fajita Station* \$15.00 per person**

Seasoned Strips of Chicken, Beef or Pork
Tossed with Onions & Peppers
Warm Flour Tortillas
Savory Spanish Rice and Refried Beans
Shredded Cheddar & Jack cheese
Salsa & Sour Cream
(All Three Meats for \$18.00)

***Oriental Stir Fry* \$16.00 per person**

Chicken, Beef, Pork or Shrimp
Selection of Fresh Oriental Style Vegetables
White Rice or Egg Noodles
(Two Meats \$18.00, Three Meats \$19.00 or All Four \$20.00)

***Seafood Station* \$18.00 per person**

Shrimp Cocktail with Homemade Cocktail Sauce and Lemons
New England Style Crabcakes
And Choice of One of the Following Fish Selections
Swordfish, Salmon, Trout, Mahi Mahi, Halibut
Tomato and Basil Salsa, Pineapple and Mango Salsa
or Lemon Dill Cream Sauce

***Creole Station* \$18.00 per person**

Traditional Louisiana Gumbo and Jambalaya
Red Beans and Rice
Choice of One of the Following
Crayfish, Shrimp or Chicken Tossed in Creole Sauce

A LA CARTE FIRST COURSES

For a superior dining experience, the addition of the following courses to your menu will create a signature four or five course gourmet meal that your guests will remember.

A la Carte appetizers are in addition to entree cost.

***Beef Carpaccio* \$10.00**

Seared, Peppered Beef served Paper Thin with Whole Grain Dijon Mustard, Capers, Truffle Oil & French Bread

***Elk Carpaccio* \$13.00**

Seared, Peppered Elk served paper Thin with Whole Grain Dijon Mustard, Capers, Truffle Oil & French Bread

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

Mixed Field Greens with Cherry Tomatoes & our House Balsamic Vinaigrette

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

Crisp Romaine, Freshly Grated Romano Cheese, Lemon Wedge & Croutons
Served with our Creamy Caesar Dressing

***House Cured Gravlax* \$8.50**

House Cured Gravlax served with Traditional Honey Mustard Dill Sauce
Red Onion & Capers

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

Roasted Shitake, Portobello & Oyster Mushrooms on Field Greens
With Toasted Walnuts & Bleu Cheese Crumbles

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

Chef's Selection of Seasonal Fresh Fruits and Berries

***Spinach Salad* \$9.00**

Fresh Baby Spinach tossed with Toasted Walnuts, Julienne Apples,
Bleu Cheese Crumbles and Balsamic Vinaigrette

A LA CARTE FIRST COURSES (CONTINUED)

Duck Spring Rolls \$ 8.00

Served with Plum Sauce

Spicy Blue Crab Cakes \$9.00

Served with Lemon Avocado Aioli

Crab Stuffed Mushrooms \$9.00

Jumbo Mushrooms and Blue Crab served with Dill Cream Sauce

Pork Potstickers \$ 8.00

Served with Sweet and Sour Sauce

Cup of Soup \$ 5.00

Choice of Clam Chowder, Chicken Noodle

Tomato Basil or Hearty Vegetable

(Vegetarian Soup Options Available)

Served with Oyster or Saltine Crackers

Cajun Diver Scallops \$13.00

Five Ounces of Fresh Lightly Blackened Diver Scallops

Served with Fresh Lime & Honey Citrus Vinaigrette

Over a Bed of Mixed Greens

Chilled Jumbo Shrimp Cocktail \$9.00

Three Jumbo Shrimp served over Finely Shredded Lettuce

With a Lime Cilantro Cocktail Sauce & Fresh Dill

DINNER ENTREES SERVED

All dinner entrees served with Chef's Selection of Fresh Vegetables and Starch, Fresh Baked Rolls and Butter

Rocky Mountain Surf & Turf \$46.00

A Medallion of Tender, Slow Roasted Elk Loin & a Four-Ounce Filet of Salmon Served with Chef's Choice of Sauces

Snow King Surf & Turf \$38.00

Four-Ounce Grilled Medallion of Beef Tenderloin and Four Jumbo Shrimp Sautéed in Butter, Garlic and White Wine

Idaho Stuffed Trout \$30.00

A Seven-Ounce Boneless Trout Stuffed with Sautéed Mushrooms, Garlic & Seasoned Spinach Baked & Served with a Dill Cream Sauce

Filet Mignon \$36.00

Eight-Ounces of Tender, Char-broiled Filet of Beef Served with a Cabernet Demi-Glace (Six-ounce Filet \$38.00)

Roast Rack of Lamb \$34.00

A Whole, Slow Roasted Rack of Lamb Seared with Garlic & Fresh Garden Herbs and Cooked Medium Rare Served with a Rosemary Demi-Glace

Chicken Marsala \$26.00

Eight Ounce Boneless Grilled Chicken Breast with Mushrooms, Onions and Marsala Wine Topped with Romano Cheese Served over Fettuccini Pasta

Salmon Filet \$31.00

Seven Ounce Baked Salmon Filet Served with a Sun Dried Tomato Saffron Cream Sauce

Grilled New York Strip \$32.00

Eight Ounce Grilled New York Strip Served with a Sauce of Tobacco Onions and Mushroom Ragout

Roast Prime Rib of Beef \$34.00

Minimum 15 People Guarantee
Slow Roasted, Tender Prime Rib of Beef Served with House Prepared Horseradish Sauce and Rosemary Au Jus

Chicken Alfredo \$24.00

Grilled Chicken Breast, Chef's Selection of Roasted Vegetables Served over Fettuccini Pasta with Creamy Alfredo Sauce Topped with Romano Cheese (Substitute Jumbo Shrimp \$32.00)

Buffalo Ravioli \$24.00

Served with Marsala Cream Sauce and Garnished with Julienne Vegetables

Penne Pasta \$22.00

Penne Pasta Tossed with Artichoke Hearts, Roma Tomatoes, Roasted Sweet Garlic, Capers, Fresh Basil, Extra Virgin Olive Oil and Toasted Pine Nuts

DINNER BUFFETS

(A \$150 fee will apply to any buffet served to fewer than 35 people)

**All dinner buffets include iced tea, lemonade, coffee service
& choice of dessert.**

Mountain Top Barbecue \$58.00

Enjoy the Campfire Cookout

(Minimum 50 People Includes the Lift Ticket and Alpine Slide)

Your group will enjoy our menu served atop scenic Raffertys!

Ride the chair lift to the summit where your delicious BBQ buffet awaits!

The panorama of Jackson Hole, the Teton mountain range and the Elk Refuge is breathtaking.

This adventure will be the highlight of your visit to Jackson Hole. When the evening is over ride The Alpine Slide back down to Snow King Resort!

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

The Campfire Cookout \$34.00

Mixed Green Salad with Choice of Two Dressings
Hearty BBQ Pork Ribs, Tender BBQ Chicken
Creamy Potato Salad
Corn on the Cob in Melted Butter
Spicy Ranch Style Baked Beans
Traditional Cornbread and Butter

Italian Buffet \$35.00

Caesar salad with Garlic Croutons, Romano Cheese and Caesar Dressing, Tri Colored Cheese Tortellini, Fettuccine & Penne, Vegetarian Marinara, Alfredo & Meaty Bolognese Style Sauces and Italian-Style Mixed Vegetables
Freshly Baked Garlic Bread

Chicken Dijon \$26.00

Mixed Green Salad with Choice of Two Dressings, Boneless Breast of Chicken Marinated in Chardonnay, Dijon Mustard, Basil and Whole Grain Mustard Cream Sauce, Wild Rice Pilaf
Chef's Selection of Fresh Vegetables

Roast Prime Rib of Beef \$32.00

Mixed Green Salad with Choice of Two dressings
Carved Roast Prime Rib of Beef
Served with Rosemary Au Jus
House Prepared Horseradish Sauce, Whipped Potatoes
Chef's Choice of Fresh Vegetables
Carved to order by a uniformed chef*

*\$75.00 carver fee, per carver

Surf & Turf Buffet \$50.00

Caesar Salad with Garlic Croutons, Romano Cheese & Caesar dressing
Grilled Salmon with Sun-Dried Tomato Saffron Cream Sauce
Grilled Filet of Beef, Carved with a Mushroom Demi Glace
Fresh Seasonal Vegetables, Baked Potato with Sour Cream,
Diced Bacon & Chopped Green Onions

*\$75.00 carver fee, per carver

BUILD YOUR OWN DINNER BUFFET

All dinner buffets include iced tea, lemonade, coffee
butter and assorted rolls or cornbread

\$50.00 Per Person

Enhance Your Experience and Take it to the Top of Rafferty's \$72.00

Select One

Mixed Greens with Choice of Two Dressings
Caesar Salad with Garlic Croutons & Romano Cheese
Spinach Salad with Hot Bacon Dressing

Select Two

Italian Pasta Salad
Fresh Seasonal Fruit Salad
Traditional Cole Slaw
Potato Salad

Select Two

BBQ Buffalo Ribs
New York Strip Steak
Grilled Beef Rib Eye
Grilled Buffalo Rib Eye
Four Ounce Filet of Salmon
Filet of Idaho Trout
BBQ Chicken Breast
BBQ Baby Back Pork Ribs

Select Two

Corn on the Cob in Melted Butter
Chef's Choice of Fresh Vegetables
Green Beans with Toasted Almonds
Fresh Steamed Broccoli & Cauliflower

Select Two Desserts

Warm Fruit Cobbler served with Whipped Cream
Chocolate Mousse
Assorted Fruit Tartes
Russian Cream with Berry Compote and Whipped Cream
Cheesecake with Raspberry Sauce
Double Chocolate Fudge Cake

HOUSE DESSERT SELECTIONS

Ice Cream Social \$ 7.00

Vanilla & Huckleberry Ice Cream
Served with Raspberry and Chocolate Sauces
And Assorted Toppings
(Add Additional Ice Cream Flavors \$1.00)
***\$75.00 Attendant Fee**

\$6.00 Per Person ~ Unless Otherwise Noted

Add Huckleberry Compote to any Dessert Selection! \$2.00

Apple, Peach or Cherry Cobbler

Served Warm with Whipped Cream

Cookies

Basket of Assorted Chocolate Chunk, Oatmeal Raisin & Peanut Butter Cookies

Rich Chocolate or Lemon Mousse

Garnished with a Fresh Strawberry

Double Chocolate Fudge Cake

Moist Chocolate Cake with Raspberry Coulis & Whipped Cream

Sweet Street Bourbon Pecan Pie

Served with Whipped Cream

Tiramisu

Served with Whipped Cream

Creamy New York Style

Cheesecake

With Chocolate Sauce & Whipped Cream

Traditional Carrot Cake

With Cream Cheese Frosting

Russian Cream

With Berry Compote & Whipped Cream

Chocolate Brownie

With Fudge Nut Icing & Caramel Sauce

Lemon Paradise Cake

Served with Whipped Cream

Chocolate Overload Cake

Served with Whipped Cream

COCKTAIL RECEPTIONS

Hosted & Cash Bars

House Brands (Per Drink)	\$	5.00
Premium Brands (Per Drink)	\$	7.00
Elite Brands (Per Drink)	\$	8.00
Domestic Beer (Per Bottle)	\$	4.00
Domestic Microbrew (Per Bottle)	\$	5.00
Imported Beer (Per Bottle)	\$	5.00
Domestic Keg	\$	240.00
Imported Keg	\$	380.00
Soft Drinks (Per Drink)	\$	2.00

\$50 Set Up Fee, 20% Taxable Service Charge and 6% Wyoming Sales Tax Will Be Added to All Prices

Cocktail Packages

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

House Brands

\$ 12 ~ Per Person for the First Hour
\$ 8 ~ Per Person for Each Additional Hour

Premium Brands

\$ 15 ~ Per Person for the First Hour
\$ 10 ~ Per person for Each Additional Hour

Elite Brands

\$ 18 ~ Per Person for the First Hour
\$ 12 ~ Per Person for Each Additional Hour

\$50 Set Up Fee, 20% Taxable Service Charge and 6% Wyoming Sales Tax Will Be Added to All Prices

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

COCKTAIL TIERS

The Following Tiered Banquet Bar Packages Include all the Necessary Mixers,
Accompaniments and Assorted Sodas and Juices

House Brands

Smirnoff Vodka
Jose Cuervo Tequila
Beef Eaters Gin
Dewars Scotch
Bacardi Rum
Captain Morgan Spiced Rum
Jim Beam Kentucky Bourbon
Jack Daniels Whiskey

Premium Brands

(List is in Addition to House Brands)

Absolute Vodka
Patron Silver Tequila
Johnnie Walker Red Scotch
Crown Royal
Malibu Rum
Maker's Mark Bourbon
Cointreau
Bailey's Irish Cream
Kahlua
Courvoisier VSOP

Elite Brands

(List is in Addition to House & Premium Brands)

Grey Goose Vodka
Patron Reposado Tequila
Bombay Sapphire
The McCallan 12 year Scotch
Dalwhinnie 15 year Scotch
Myers Dark Rum
Grand Marnier
Frangelico
Remy Martin

WINE BY THE BOTTLE

~ Champagne & Sparkling Wine ~

Domaine Chandon Brut, CA, NV	39.00
Moet & Chandon, White Star Extra Dry, France, NV	84.00
Vueve Clicquot, Yellow Label, France, NV 750ml	95.00
Vueve Clicquot, Yellow Label, France, NV 375ml	45.00
Moet & Chandon Dom Perignon, France	225.00

~ Whites ~

Barefoot Chardonnay, Pinot Grigio and Reisling	25.00
Kendall Jackson Vintner's Reserve Chardonnay, CA	32.00
Trefethen Chardonnay, Napa Valley, CA	55.00
Jordon Chardonnay, Russian River Valley, CA	62.00
Francis Coppola, Bianco, CA	25.00
Luna Vineyards, Pinot Grigio, Napa Valley, CA	38.00
Robert Mondavi Private Selection Reisling, CA	25.00
Caymus Conundrum Meritage, CA	47.00

~ Reds ~

Barefoot Merlot, Cabernet and Pinot Noir	25.00
Robert Mondavi Private Selection Cabernet, CA	25.00
Alexander Valley Vineyards Cabernet, CA	40.00
Sterling Vineyards Cabernet, Napa Valley, CA	50.00
Shafer One Point Five Cabernet, Napa Valley, CA	95.00
Ravenswood Vintners Blend Merlot, CA	28.00
Clos de Bois Merlot, Sonoma County, CA	33.00
Wild Horse Merlot, Paso Robles	38.00
Sterling Vineyards Merlot, Napa Valley, CA	50.00
Erath Vineyards Pinot Noir, OR	40.00
Kings Estate Signature Pinot Noir, Willamette Valley	48.00
Francis Coppola Syrah, CA	30.00
Ravenswood Old Vine Zinfandel, Sonoma, CA	25.00
7 Deadly Zinfandel, CA	32.00
Marques de Caceres, Rioja, Spain	32.00
Villa Cafaggio Chianti, Italy	45.00