

# DINING EXPERIENCES

ABODE PARK CITY  
SUMMER 2022





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*Whether you're in the mood for a world-class dinner, a fresh-packed picnic basket, or a quick bite waiting for you after a long day of adventure in the mountains, our team can cater to any taste!*

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## DROP OFF MEALS

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WASATCH BOX  
UINTA BOX  
SUMMIT BOX

## CHEF & CATERING MENU TERMS

Contact our Concierge Team for pricing, customizations and to start your order today.

(435) 214-1496  
[concierge@abodeluxuryrentals.com](mailto:concierge@abodeluxuryrentals.com)

*\*Menus current as of May 15, 2022*

*\*\*Offerings & market pricing may vary by season & availability.  
For additional terms and FAQs, see the CHEF & CATERING  
MENU TERMS at the back of this guide.*





# FULL SERVICE CHEF DINNER

*Four course meal includes appetizers, soup or salad, entrée & dessert.*

## APPETIZERS

WHOLE-ROASTED 'SLUTTY' CAULIFLOWER  
with chive crostini

BAKED GOAT CHEESE, GARLIC & PEPPERS  
with house flatbread

MEGHAN'S CLASSIC MEATBALLS  
with focaccia

SEASONAL CHARCUTERIE BOARD  
with local meats, cheeses, fresh & dried fruits,  
marinated olives, spreads, dips & accoutrements

STERLING WILD SALMON CRUDO  
with truffle soy glaze

MINI CRAB CAKES  
with caper cream

## SOUPS & SALADS

SMOKEY LOBSTER & CORN BISQUE

HEIRLOOM TOMATO GAZPACHO

SIGNATURE CAESAR  
with shaved brussels, romaine & garlic croutons

CLASSIC WEDGE  
with crispy bacon, tomatoes, red onion, blue  
cheese & balsamic

KELLY'S KALE SALAD  
fried chickpeas, pine nuts, shaved pecorino &  
lemon vinaigrette

SUMMER CAPRESE (SEASONAL)  
with summer tomatoes, mozzarella, basil &  
balsamic glaze





## FULL SERVICE CHEF DINNER CONT...

### SIDES

CLASSIC POTATOES AU GRATIN  
with toasted garlic & cheddar cream

OO WHIPPED POTATOES

CREAMED SPINACH

SHAVED ROASTED CARROT SALAD

'THE BEST' SUMMER CORN SOUFFLÉ

HOUSEMADE POPOVERS

BROCCOLI BREAD

CHEF'S PREPARATION OF SEASONAL  
VEGETABLES

### PROTEIN

SEARED SCALLOPS  
with choice of roasted tomato béarnaise or creamy  
leeks & honey

STERLING WILD SALMON  
with horseradish crust

GRILLED RIB-EYE OR PORTERHOUSE  
with herby chimichurri

SPINACH & MASCARPONE STUFFED CHICKEN  
BREAST

ROASTED PEACH & JALAPEÑO BBQ CHICKEN  
THIGHS

MARKET FISH  
with compound herb & garlic butter

PASTA OF THE WEEK - SEASONAL SPECIAL

### DESSERT *choose one*

SEASONAL FRUIT

CHOCOLATE DESSERT





# WE PREP, YOU GRILL KIT

*Includes everything you need for a delicious outdoor dinner! Includes choice of 2 proteins and 4 sides.*

*Serving size options for 3-6 guests, 8-12 guests, or 12+ guests.*

## FOR THE GRILL *choose two*

*all proteins marinated & prepped to throw right on the grill.*

BEEF TENDERLOIN

TRI-TIP STEAK

BLACKENED SHRIMP SKEWERS

STERLING WILD ALASKAN SALMON  
dressed & wrapped

SKIN-ON CHICKEN THIGHS

SUMMER VEGETABLE SKEWERS

CLASSIC RIB EYES  
with compound butter



## SIDES *choose four*

HERBY POTATO SALAD

CLASSIC CAPRESE

LOCAL SWEET UTAH CORN

GRILLED ROMAINE WEDGE

BUTTERNUT & KALE FARRO SALAD  
mixed & dressed spring peas & asparagus

ROASTED SHALLOTS & FETA  
with orzo

'SLUTTY' CAULIFLOWER MAC & CHEESE



# DROP OFF MEALS

*Serving size options for 3-6 guests, 8-12 guests, or 12+ guests.*

## MEDITERRANEAN *choose one*

*All served with lemon-dill rice, seasonal grilled veggies, hummus, tzatziki & homemade pita.*

GREEK CHICKEN SKEWERS

PORK SOUVLAKI

SPANAKOPITA

## AMERICAN

### BBQ CHICKEN

served with house made mac & cheese, peas & carrots, green salad, biscuits with honey butter.



## CALI MEX *choose two*

*All served with chips, salsa, rice, beans, & southwestern Mexican salad*

CHICKEN AND VEGETABLE ENCHILADAS

PORK TAMALES

WILD MUSHROOM & BUTTERNUT QUESADILLAS

"AMERICAN" BEEF TACOS

## ASIAN INSPIRED *choose two*

*All served with mushroom dumplings & cabbage slaw.*

WATERFALL THAI BEEF SALAD  
with vermicelli noodles

SUMMER VEGETABLE FRIED RICE

VEGETABLE GREEN CURRY & COCONUT RICE\*  
\*option to add chicken or shrimp.

ASIAN-STYLE SHORT RIBS





## SUMMER ADDITIONS

*Additions available to add on to any summer dining experience drop off meal*

### SEASONAL CHARCUTERIE BOARD

*small (serves 3 to 6 guests) or large (serves 8 to 12 guests)*

### 'SLUTTY' CAULIFLOWER DIP

with chive crostini

### HIKERS SANDWICH\*

choice of roasted turkey or veggie with chef's choice cheese, spreads & accouterments.

*\*minimum of 6 sandwiches*

### BRIGHT STAR SEA SALT GRANOLA\*

*\*contains nuts*

### BREAKFAST BURRITOS\*

Perfect for dawn patrol excursions!

*\*minimum of 10 burritos*

### MEGHAN'S CRÈME BRULEE FRENCH TOAST CASSEROLE

*small (serves 3 to 6 guests) or large (serves 8 to 12 guests)*

### S'MORE KIT FOR YOUR ROASTING PLEASURE\*

includes homemade marshmallows, graham crackers, chocolate, Reese's & roasting sticks.

*\*serves up to 10 guests*





## PICNIC BOX

*Packed fresh for your summer adventure and dropped off at your Abode or at the Deer Valley Concerts Series!*

### WASATCH BOX

STRAWBERRY, WALNUT, BASIL,  
TOMATO & MOZZARELLA SALAD  
with maple balsamic vinaigrette

SUMMER VEGETABLE TART  
garlic herb cheese, asparagus, pea  
shoots & preserved lemon

BUTTERNUT & KALE FARRO  
SALAD

SWEET SURPRISE

### UINTA BOX

SHRIMP COCKTAIL

SEASONAL CHARCUTERIE  
with local meat & cheese, fresh  
fruit & accoutrements

COLD BBQ CHICKEN

HERBY POTATO SALAD

SWEET SURPRISE

### SUMMIT BOX

SUMMER GAZPACHO

PROSCIUTTO WRAPPED MELON

BRIE & BRAISED HAM SANDWICH  
on Red Bicycle baguette

**OR**

GRILLED VEGGIE SANDWICH  
with herb cheese on Red Bicycle  
baguette

SWEET SURPRISE

### ADD EXTRA TO ANY PICNIC BOX

Summer flatbread, potatoes, thyme, goat cheese & honey, with or without crispy prosciutto.



# CHEF & CATERING MENU TERMS

## PRIX FIXE MENUS

These menus have been curated with the help of both our Concierge Team and culinary partners to create an amazing dining experience. Substitutions and modifications allowed for dietary or food allergy restrictions only. Additional modifications may result in a price change.

## DELIVERY FEES

Catering and drop-off services (where a chef prepares items off-site) have a delivery fee for any orders under \$1,200. for orders above \$1,200, the delivery fee is waived. We encourage you to consolidate catering and drop-off orders to possibly avoid any delivery fees.

## CANCELLATION OF SERVICE

Please note that certain service providers may have different cancellation policies or change fees, which our Concierge Team will make you aware of. Abode's standard cancellation policy is based on the number of days cancelled from the date of service, and refund amount minus concierge service fees:

- 15 days or more, receive a 100% refund
- 10 - 14 days, receive a 75% refund
- 8 - 9 days, receive a 50% refund
- 0 - 7 days, no refund

## GRATUITY & TAXES

Gratuity for culinary providers has been built into menu pricing. If the Concierge Team or culinary partner exceeds your expectations you are more than welcome to compensate them additionally. If you would like us to add this to your invoice with Abode, please let us know. Unless otherwise previously mentioned in writing, all prices include state and local taxes. Last minute requests or customizations may be subject to additional fees.

## CHEF ACCESS

For in-person cooking, the culinary team will plan on arriving at your Abode 1.5 - 2 hours before your desired meal time. If you are unable to be present at this time, a member of the Abode team can meet the culinary team on site and grant them access to your Abode if needed. The chef will place the hot items in the oven for holding and the cold items in the refrigerator.

## BILLING

All charges for services procured in this document will be added to your balance due with Abode and charged to the credit card we have on file. If we do not have your payment information in our system we will request it over the phone only. We value your privacy and will NEVER share your payment contact information without your consent. Your credit card will be charged once you confirm your order. By procuring any of the items in this document you are agreeing to these terms of service.



# IT'S TIME TO LIVE YOUR STORY...

Contact our Concierge Team today to start planning  
your custom experience #OnlyAtAbode

[concierge@abodeluxuryrentals.com](mailto:concierge@abodeluxuryrentals.com) | (435) 214-1496



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