

WINTER DINING EXPERIENCES

ABODE PARK CITY
WINTER 2022-2023



CONTENTS

Whether you're in the mood for a world-class dinner, sweet and savory charcuterie, or a quick bite waiting for you after a long day of adventure in the mountains, our team can cater to any taste!

DROP OFF MEALS

pg. 1 - 6

PERSONAL CHEF DINNERS

pg. 7 -14

WINTER ADDITIONS

pg. 15

CHARCUTERIE

pg. 16 - 17

BREAKFAST

pg. 18 - 19

CHEF & CATERING MENU TERMS

pg. 20

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

(435) 214-1496
concierge@abodeluxuryrentals.com

**Menus current as of November 1, 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.*



DROP OFF MEALS **requires 24 hour notice

Small (serves 3-6) at \$750 and large (serves 8-12) at \$1275. No substitutions except for dietary/allergy restrictions.

LASAGNA DINNER

LEMON AND GARLIC CAESAR SALAD
with whole grain crouton & shaved parmesan

ROCKY MOUNTAIN LASAGNA
with buffalo, chorizo, basil pomodoro, spinach, & four cheeses garlic bread

MARSHMALLOW ICE CREAM
with cherry compote

MEXICAN DINNER

CHOPPED SALAD
with iceberg lettuce, roasted peppers, roasted corn, black beans, & cilantro lime vinaigrette

ROASTED CHICKEN ENCHILADAS AND TAMALES
with cilantro lime rice & refried beans

CARAMEL FILLED CHURROS
with chocolate sauce

MEATLOAF DINNER

BUFFALO MOZARELLA CAPRESE
with vine tomatoes, basil dijon vinaigrette, & balsamic reduction

ROCKY MOUNTAIN BUFFALO MEATLOAF
with grainy mustard whipped potatoes, heirloom baby carrots, & house made bbq gravy

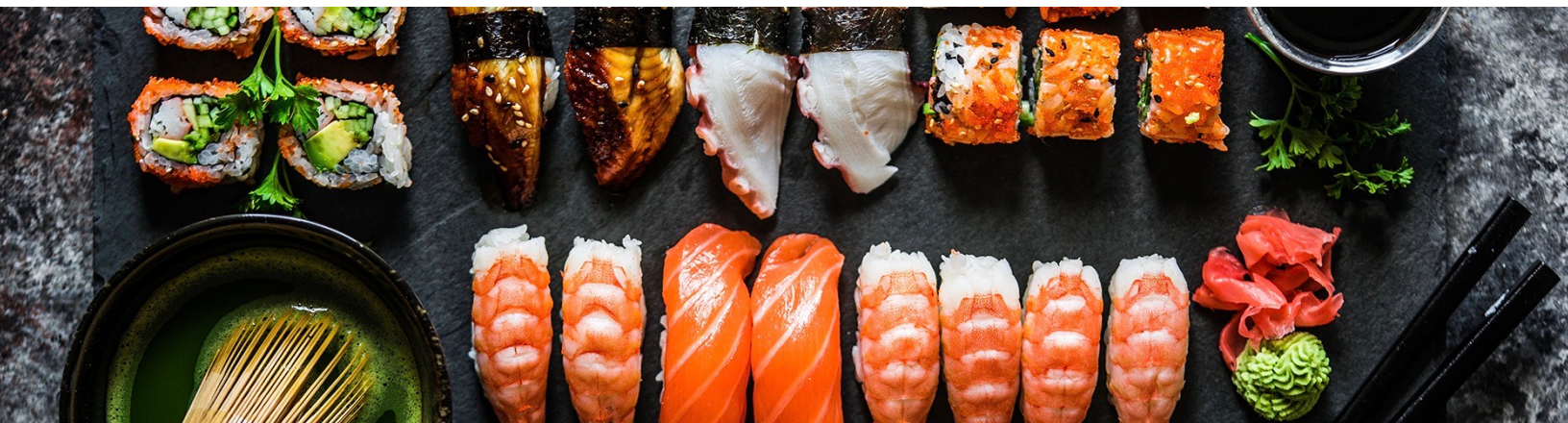
GRANNY SMITH APPLE COBBLER
with chantilly cream

CHILI DINNER

CLASSIC WEDGE SALAD
with radish, grape tomatoes, pickled red onion, crumbled blue cheese, & red wine vinaigrette

PRIME BEEF CHILI
with five beans, wild rice pilaf, roasted green Chile, sour cream, shredded white cheddar, & local artisan sourdough

DOUBLE CHOCOLATE FUDGE BROWNIES
with chocolate peanut butter ice cream



DROP OFF MEALS **requires 48 hour notice

Small (serves 3-6) at \$750 and large (serves 8-12) at \$1275. No substitutions except for dietary/allergy restrictions.

ROASTED CHICKEN DINNER

SOFT GREENS SALAD

with winter vegetables & balsamic dressing

ROASTED RED BIRD ORGANIC CHICKEN

with sugar snap pea quinoa, roasted jumbo asparagus, thyme, & sage chicken jus

WINTER BERRY COBBLER

with chantilly cream

ITALIAN DINNER

ITALIAN CHOPPED SALAD

with cherry tomato, pickled fennel, black olive, & roasted pepper vinaigrette

CHICKEN OR EGGPLANT PARMESAN

with basil, roasted garlic pomodoro, mozzarella, & penne noodles

TIRAMISU

FAJITA DINNER

TORTILLA SOUP

with avocado, lime sour cream, & cilantro

CHIPOTLE MARINATED BEEF & CHICKEN FAJITAS

with fresh flour tortillas, guacamole, quest blanco, roasted tomato salsa, sour cream, spanish rice & grilled vegetables

CHOCOLATE CHIP COOKIES

SOUTHERN DINNER

STRAWBERRY SPINACH SALAD

with roasted pecans, crumbled blue cheese, & malt vinaigrette

SHRIMP & GRITS

with stone ground grits, scallion, bacon, cheddar, & hot sauce

BOURBON PECAN PIE



DROP OFF MEALS **requires 48 hour notice

Small (serves 3-6) at \$750 and large (serves 8-12) at \$1275. No substitutions except for dietary/allergy restrictions.

VEGETARIAN/VEGAN DINNER

SOBA NOODLE SALAD

with shaved winter vegetables, spinach, & maple-miso vinaigrette

TOFU & GARLIC BROCCOLI STIR-FRY

with jasmine rice, scallion, ginger, & black pepper relish

PASSION FRUIT SORBET

THAI DINNER

GREEN BEAN, TOMATO, & CUCUMBER SALAD

with thai chili vinaigrette & crushed peanuts

CHICKEN KAH SOI

with red curry, egg noodle, fish sauce, red onion, lime, & cilantro

COCONUT MANGO MOUSSE CAKE

SALMON DINNER

SQUASH BISQUE

PAN ROASTED ATLANTIC SALMON

with beluga lentils, pickled cucumber salad, roasted pepper beurre blanc

NUTELLA MOUSSE CUPS

CHICKEN POT PIE

BUTTER LETTUCE SALAD

with fresh vinaigrette, breakfast radish, & cucumber

ORGANIC CHICKEN POT PIE

with garden herbs, roasted carrots, spinach, & phyllo crust

S'MORES PACKETS

RM



DROP OFF MEALS **requires 48 hour notice

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LOW AND SLOW DINNER

GEM LETTUCE SALAD

with shaved radish, endive, & green goddess dressing

48 HOUR BEEF SHORT RIBS

with rosemary polenta, roasted tomatoes, & fava beans

FLOURLESS CHOCOLATE CAKE

RM



DROP OFF MEALS

Small (serves 3-6) for \$750 and large (serves 8-12) for \$1275.

ASIAN INSPIRED

served with coconut rice, cabbage slaw, and pot stickers

CHOICE OF TWO MAIN DISHES

veggie red curry

szechuan pork & eggplant

mirin & soy braised short ribs

sesame beef & broccoli

MEDITERRANEAN INSPIRED

served with lemon-dill rice, greek salad, hummus, ibaraki & homemade pita

CHOICE OF TWO MAIN DISHES

lamb meatballs

moussaka

house vegetarian dolmas

grilled lemon & oregano chicken

spanakopita

CALIFORNIA MEXICAN

served with chips & salsa, lime cilantro rice, beans, & southwestern slaw

CHOICE OF TWO MAIN DISHES

chicken & vegetable enchiladas

all american tacos with all the fixings

braised adobo pork

shrimp fajitas

tortilla soup with toppings



DROP OFF MEALS

Small (serves 3-6) for \$750 and large (serves 8-12) for \$1275 .

CLASSIC ITALIAN

served with garlic bread, antipasto, & Meghan's Caesar salad

CHOICE OF TWO MAIN DISHES

veal & porkmeatballs with rigatoni

butternut squash & spinach lasagna

bolognese lasagna

chicken piccata

wild mushroom risotto

ALL AMERICAN

served with garlic mashed potatoes, house made mac & cheese, gravy, peas, carrots, green salad with house ranch dressing, & dinner rolls with honey butter

CHOICE OF ONE MAIN DISH

herb roasted chicken

breaded pork chops with Nate's apple butter

Chef's meatloaf





PERSONAL CHEF DINNERS

Four course meal includes two appetizers, soup/salad, choice of entree, 2 sides & desserts.

***\$275/person (minimum of 8 people or \$2,200)*

APPETIZERS:

'SLUTTY' WHOLE ROASTED CAULIFLOWER WITH CHIVE CROSTINI

STERLING WILD SALMON CRUDIO WITH TRUFFLE SOY

SEASONAL & LOCAL GRAZING BOARD

FETA & SPINACH STUFFED MUSHROOMS

SEARED PRAWNS WITH HORSERADISH BUTTER

CRAB CAKES WITH REMOULADE

GOAT CHEESE STUFFED PEPPERS

BEEF TENDERLOIN BITES

ASSORTED FLATBREADS

BACON WRAPPED STUFFED DATES

PROSUCITTO WRAPPED ASPARAGUS

SWEDISH MEATBALLS

SOUPS/SALADS:

BABY BEETS, ARUGULUA, CRISPY PANCETTA,& WHIPPED WARM GOAT CHEESE SALAD

BRUSSEL SPROUTS, ROMAINE, & GARLIC CROUTON CAESAR SALAD

ACORN SQUASH, MARINATED FRESH MOZZARELLA, BASIL, BALSAMIC GLAZE, & GARLIC OIL WINTER CAPRESE SALAD

STUFFED AVOCADO, CARROT MISO DRESSING, & SHAVED RED CABBAGE SALAD

BUTTERNUT SQUASH, ROASTED APPLE, SAUTEED APPLES GORGONZOLA, & TOASTED WALNUT SOUP

ROASTED CAULIFLOWER, CRISPY PARMESAN, & RED PEPPER OIL SOUP



PERSONAL CHEF DINNERS

Four course meal includes two appetizers, soup/salad, choice of entree, 2 sides & desserts

***\$275/person (minimum of 8 people or \$2,200)*

ENTREE:

CHEF NATE'S CIOPPINO

RED WINE BRAISED VEAL OSSO BUCCO

WILD BILLY'S HALIBUT
pean seared with wild mushroom& butter sauce

GRILLED BEEF TENDERLOIN
with chef's sauce of the day

FILET OSCAR

STERLING WILD KING SALMON
with miso butter or winter herb chimichurri

BRAISED LAMB SHANK
with house mint jelly

SPINACH AND PROSCIUTTO STUFFED CHICKEN BREAST
with house pesto drizzle

CLASSIC PORK SCALOPPINI
with caper lemon butter

VEGAN RISOTTO OF THE WEEK

ENTREE ACCOMPANIMENTS:

SWEET POTATO STACKS

CLASSIC POTATO AU GRATIN

ROASTED CARROTS & ASPARAGUS

BRUSSEL SPROUT HASH
with bacon & yams

OLIVE OIL WHIPPED POTATOES

BUTTERNUT SQUASH PUREE

CREAMY GARLIC SPINACH

WILD RICE PILAF

FRANGELICO WHIPPED PARSNIPS

SEASONAL VEGETABLES- CHEF'S CHOICE



PERSONAL CHEF DINNERS

Five star four course meal. Ranges from \$230-330/person based on menu selections.

APPETIZERS

NEW ZEALAND LAMB MEATBALLS
with lollipops garlic hummus encrusted with fresh herbs & gremolata sauce

KUALA PORK FLATBREAD
with pineapple pico de Gallo, red onion, smoked guava pork, grilled pineapple, & maui onion macadamia nuts

24KT GOLD NASHVILLE FRIED CHICKEN SLIDER
with 24kt gold honey hot sauce, Alabama slaw, & pickles on potato roll (spicy)

SHRIMP EMPANADAS
with Baja California shrimp, onions, chipotle, & cilantro

COSTA AZUL SHRIMP
with honey guajillo Chile glaze & micro cilantro

SMOKED KOREAN SHORT RIBS
with sweet soy sauce glaze & scallions

PORK BELLY BITES
with navel orange salsa, micro cilantro, & blue corn tortillas

STREET STYLE CORN ON THE COB
with lime mayo, queso cobija, & tajin powder

WILD MUSHROOM BRUSCHETTA
with red wine glaze, sourdough crostini, parmesan cheese, micro arugula, & garlic aioli

APPETIZERS

ROASTED BONE MARROW
with creamy poblano raja, roasted poblano Chile, roasted corn, queso fresco, & garlic crostini

KOREAN BULGOGI TACOS
with grilled pineapple pico de Gallo, white onion, & pea shoots from snake farms

PORK BELLY BAO BUN
with 36 hour sous vide pork belly, tamarind bbq, pickled carrots, cucumber, & green onion sriracha aioli

YELLOWFIN TUNA POKE
with sweet soy sauce, scallions, jalapenos nori flakes, roasted sesame seeds, & roasted garlic aioli on fried rice cakes pillow

HASSELBACK POTATOES
with crab, sturgeon caviar, creme fraiche, & chive flowers

SNAKE RIVER FARMS WAGYU SLIDERS
with caramelized balsamic onion, horseradish mustard, house made pickles on Hawaiian sweet-rolls

LOBSTER ROLLS
with smoked lobster meat & dill lemon aioli in a buttered roll



PERSONAL CHEF DINNERS

Five star four course meal. Ranges from \$230-330/person based on menu selections.

APPETIZERS

SEAFOOD CHARCTUERIE SUMMER BOARDS

with chimichurri shrimp, fresh oysters, ahi poke on rice cake, & jonah crab claws (snow crab available upon request)

**minimum 9 people

LOBSTER FRENCH FRIES

crispy fries topped with pineapple pico de Gallo, micro cilantro, grilled lobster tail, & corn esquite served in mini fry baskets

CHARCUTERIE BOARDS

OYSTER ROCKEFELLER

with smoked bacon, cream spinach, Boursin cheese, & gluten free bread crumbs



PERSONAL CHEF DINNERS

Five star four course meal. Ranges from \$230-330/person based on menu selections.

SALADS & COLD DISHES

SHRIMP COCKTAIL IN MARTINI GLASS

with cucumber, red onions, pickled jalapeño cilantro, & plantain chips

HOUSE SALAD

with ginger & garlic vinaigrette

SEASONAL PANZANELLA SALAD

with marinated cucumber, baby heirloom tomatoes, & red onion with a garlic toasted bread croutons, lemon, honey & basil vinaigrette

STRAWBERRY FIELD

with ripe strawberries, red onions, feta cheese, & a pink peppercorn champagne vinaigrette

SIDES

BOURSIN CHEESE MASHED POTATOES

ROASTED FINGERLING POTATOES

3 CHEESE MACARONI

GRILLED ASPARAGUS

with shallot butter & fire roasted cherry tomatoes

GRILLED BROCCOLINI

with honey walnuts & shallots

CHEF CHOICE SEASONAL VEGETABLES

SMOKED LOBSTER MAC & CHEESE

URBANI FRESH SHAVED TRUFFLES

BACON WRAPPED PRAWNS

STURGEON CAVIAR

GRILLED LOBSTER TAIL



PERSONAL CHEF DINNERS

Five star four course meal. Ranges from \$230-330/person based on menu selections.

STEAK HOUSE

NEW YORK STRIP LOIN

6 - 8 oz (cooked only to medium)

RIBEYE

6 - 8 oz (cooked only to medium)

DENVER STEAK

6 - 8 oz (cooked only to medium)

FILET MIGNON

6 - 8 oz (cooked only to medium)

A5 WAGYU BEEF

available upon request

TRAEGER SMOKED BABY BACK RIBS

STEAK A LA OSCAR

5-6 oz with crab, chimichurri béarnaise, & pickled shallots

GOLD CRUSTED TOMAHAWK STEAK

3-4 lbs sous vide & grilled to perfection while encrusted in 24 kt gold

BISON RIBEYE

with red wine demi glaze & signature chimichurri (cooked only to medium)

MORGAN VALLEY LAMB CHOPS

with pistachio gremolata (cooked only to medium)

ELK TOMAHAWK

with roasted shallot & blueberry demi glaze (cooked only to medium)

STEAK HOUSE

JIORDI GAME HEN

with honey guajillo glaze & rustic rosemary garlic potatoes

WILD MUSHROOM CHICKEN MARSALA

with roasted fingerling potatoes & fire roasted broccolini

CRAB

with chimichurri béarnaise & pickled shallots

PEAN SEARED DUCK BREAST

with red wine gooseberry sauce & mango rice

CREEK STONE FARM FILLET MIGNON

with chef signature potatoes & seasonal vegetables



PERSONAL CHEF DINNERS

Five star four course meal. Ranges from \$230-330/person based on menu selections.

FISH & PASTA

PAN SEARED CHILEAN SEA BASS

GRILLED SPANISH OCTOPUS CHORIZO
with black beans & grilled pineapple

SEASONAL RISOTTO

GRILLED LOBSTER
with chimichurri roja, butter grilled lemon, & a grilled
baguette

SESAME CRUSTED AHI COCONUT RICE
with garlic bok choy

LOBSTER PAELLA SHRIMP & TOMATO
with buttered green beans & poached lobster tail



PERSONAL CHEF DINNERS

Five star four course meal. Ranges from \$230-330/person based on menu selections.

DESSERT

LEMON POT DE CREME

with white chocolate, lavender honeycomb, & vanilla bean creme

CAZOKKE VANILLA BEAN CHOCOLATE CHIP COOKIES

served in cast iron skillet with ice cream & salted caramel

WILD HONEY BUTTER CAKE

with vanilla bean ice cream & raspberry sauce

SEASONAL FRUIT COBBLER

with chef signature sauce & vanilla bean gelato

CHOCOLATE FLAN

with chocolate garnish & seasonal berries

GLUTEN FREE KEY LIME PIE

with vanilla bean ice cream

DARK CHOCOLATE ORB COOKIE

with vanilla bean gelato, hazelnut crisp, & salted caramel

PASSION FRUIT TART

with pineapple mint salsa, kiwi lime sauce, & vanilla bean gelato made tableside

FORBIDDEN FRUIT

chef choice

LIQUID NITROGEN SHOW



WINTER ADDITIONS

Available when adding to a selection from pages 5 -9.

SEASONAL GRAZING BOARD

small serves 3-6 for \$130 and large serves 8-12 for \$225.

MEGHAN'S SIGNATURE 'SLUTTY CAULIFLOWER

with chive crostini for \$95.

BRIGHT STAR SEA SALT GRANOLA

for \$60.

BREAKFAST BURRITOS

minimum of 10 people at \$22 per burrito.

BRAISED HAM & CHEESE PATSY POCKETS

minimum of 10 people for \$22 per sandwich.

CREME BRULEE FRENCH TOAST CASSEROLE

small serves 3-6 for \$60 and large serves 8-12 for \$90.

S'MORE KIT FOR YOUR ROASTING PLEASURE

with homemade marshmallows, graham crackers, chocolate, reese's cups, & roasting sticks.

\$425 for up to 10 people. 10+ inquire further.

HOT CHOCOLATE BOMB BOX

with dark & milk chocolate bombs, homemade marshmallows, whipped cream, sprinkles, peppermint stir sticks, assorted mini melting chips, & choice of 2 milks.

\$515 for up to 10 people. 10+ inquire further.

CHARCUTERIE

Charcuterie that's perfect for relaxing with a glass of crisp wine or to tide you over until your four course dinner is ready.

SMALL PLATTER

Perfect for a date night, picnic, Tuesday night dinner, or a gift for a special someone. Created on a baltic birch wood board.

Serves 4 - 6 people for \$200

MEDIUM PLATTER

Just the right size for your next family party, girls night, or wine & cheese night. Created on a baltic birch wood board.

Serves 8 - 12 people for \$350

LARGE PLATTER

Packed with a lot of goodies & a little bit of everything, let your guests get creative to build the 'perfect' bite. Created on a baltic birch wood board.

Serves 15 - 22 people for \$200



CARNIVORE PLATTER

Sometimes you just need a little extra meat! Similar size to the small platter but with only meat.

Add on or stand alone for \$200

ADVENTURE PLATTER

This platter was born to fly, camp, hike, boat, picnic, & private jet set.. Pick your adventure & pack this little platter along for the ride.

Minimum of 10 people for \$30

BRIE CAKE

The definition of extra! But that's how we like it around here. A staple on our grazing tables & now they are available a la carte.

Add on or stand alone for \$225

FRUIT PLATTER

When you say fruit we say how high! We use only fresh, flavorful, & fun fruit.

Serves 4 - 6 for \$175

CHARCUTERIE

Charcuterie that's perfect for relaxing with a glass of crisp wine or to tide you over until your four course dinner is ready.

CRUDITE PLATTER

Seasonal hummus & 7 a rotating selection of farm fresh veggies. These platters are an excellent addition to one of our cheese platters.

Serves 4 - 6 people for \$225

GRAZING TABLE

A beautiful edible art installation using a variety of our platter boards, greenery, & bread 7 crackers to make an epic && show stopping spread. Graze the night away with one of these at your next special event.

Serves 25 - 30 people for \$1,150



FRESH BAKED COOKIES

Delicious & huge cookies made by a local bakery.
1 dozen for \$80

CHARCUTERIE CUPS

All the delicious goodies on our platters but in a portable single serve cup.
Minimum of 10 people for \$20/per person

CURATED GIFT BASKETS

Beautiful & unique gift baskets, packed with lots of local goodies & florals to make your gift a showstopper.
Small for \$275
Medium for \$375
Large for \$500

*Delivery fee of \$65

BREAKFAST ADD ONS

Available when adding to a selection from pages 1 - 4.

BREAKFAST BURRITOS

with cheddar, ham, & green Chile

***min 4 people for \$80. additional burritos for \$20*

FRESH FRUIT PLATTER

***feeds 4-6 for \$80*

VEGETABLE EGG WHITE FRITTATA

***serves 4 people for \$50*

APPLEWOOD SMOKED BACON OR CHICKEN APPLE SAUSAGE OR HERITAGE PORK SAUSAGE PATTIES

***serves 4 people for \$80*

A DOZEN BAGELS

with cream cheese

***for \$55*



BREAKFAST CASSEROLE

*with applewood smoked bacon, caramelized onion,
gruyere cheese, spinach, red pepper, heber valley
goat cheese, sun-dried tomato, roasted garlic, &
beehive cheese*

***serves 10 for \$110*

ASORTED FRESH PASTRIES

***half dozen for \$75*

BREAKFAST BUFFET

Serves 10 - 12 for \$1300. For 12+ inquire further.

ALL BUFFETS INCLUDE:

BRIGHT STAR GRANOLA

SEASONAL FRUIT BOWL

LOCAL YOGURT

CLASSIC BREAKFAST MEATS

MORNING HOME FRIES

EGGS TO ORDER

CHEF'S CHOICE MUFFINS OR SCONES

SPECIALTIES

'WORLD FAMOUS' CREME BRULEE FRENCH TOAST

BANANA PANCAKES

NUTELLA WAFFLES

BELTEX MEATS CORNBEEF & ROOT VEGETABLE
HASH

SEASONAL STRATA

SHARP CHEDDAR, MUSHROOM, & HERB CASSEROLE

SEASONAL VEGETARIAN FRITTATA

ASSORTED LOCAL PASTRIES

CM



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.

******We use multiple high end chefs, some of which require certain minimums & have other stipulations. Thus please inquire further with concierge.



it's time to live your story...

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

concierge@abodeluxuryrentals.com | (435) 214-1496

abode
LUXURY RENTALS