

DINING EXPERIENCES

ABODE PARK CITY



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!

CACHE MENU

- p. 3 - drop off breakfast
- p. 4 - drop off lunch
- p. 5 - drop off dinner
- p. 6 - drop off dinner continued
- p. 7 - create your own dinner
- p. 8 - drop off apres ski
- p. 9 - cache additional

WASATCH MENU

- p. 11 - appetizers, soups, & salads
- p. 12 - entrees, sides, & desserts

TERMS & CONDITIONS

- p. 13

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

(435) 214-1496
concierge@abodeluxuryrentals.com

THE CACHE MENU



CACHE BREAKFAST

*Some items have minimum quantities. Your Concierge Team Member will review these prior to placing your order.

A LA CARTE – Starts at \$17

- BREAKFAST BURRITO
with scrambled egg, chorizo verde, potatoes, & cheese in a flour tortilla
- VEGGIE BURRITO
with scrambled egg, onion, sweet peppers, potatoes, cheese, & salsa in a flour tortilla
- FRESH PASTRIES
assorted croissants, danishes, scones, & muffins
- WHOLE QUICHE (FRESH OR FROZEN)
with gruyere, mushrooms, spinach, & roasted tomato salsa. Serves 8 - 10 guests

- WHOLE FRITTATA (FRESH OR FROZEN)
with ham, bacon, onions, peppers, mushrooms, & Chihuahua cheese. Serves 8 - 10 guests

PACKAGES – Starts at \$340

- VEGETARIAN
served with frittata, granola bars, blueberry muffins, melon & berries, honey, & yogurt dip
- CONTINENTAL
served with scrambled eggs, sausage links, mixed fruit, roasted breakfast potatoes, fruit preserves, assorted bagels. cream cheese, & butter
- SOUTHWESTERN
served with Mexican chilaquiles, grilled sausage chorizo, mixed fruit, cheddar cornbread muffin, pico de gallo, guacamole, sour cream, refried beans, & tajin breakfast potatoes
- GRAND CONTINENTAL
served with fresh cut fruit, honey yogurt hot oatmeal, scrambled eggs, bacon, sausage links, French toast, maple syrup, & whipped cream

SMALL BREAKFAST BITES & SNACKS – Starts at \$5

- GRANOLA BAR
- TRAIL MIX
- FRUIT CUPS
- PROTEIN BALLS
- YOGURT PARFAIT (min order of 10)
- OVERNIGHT OATS

*a la carte” and ”small bites & snacks” are delivered the afternoon before
*breakfast Packages are delivered after 7:30AM the morning requested

delivery fee of \$95 per order
all-inclusive pricing will be provided prior to confirming order

CACHE LUNCH

*Starting at \$100 for sandwiches only for 5 guests. Starting at \$258 for sandwiches/salad/dessert for 5 guests.

LUNCH SALADS

- CAESAR
with romaine, kohlrabi, croutons, & parmesan
- MIXED GREENS
with carrot, radish, cucumber & tomato. choice of ranch dressing, pomegranate vinaigrette, or balsamic vinaigrette
- GRILLED VEGETABLE
with broccoli, cauliflower, mushrooms, quinoa, corn, & herb coconut dressing
- GREEK
with romaine, cucumber, tomato, red onion, pepperoncini, olive, & feta
- WEDGE
with bacon, tomato, blue cheese, & buttermilk herb dressing
- SPINACH FRISEE
with orange, strawberries, walnuts, & chevre champagne vinaigrette
- HEIRLOOM TOMATO
with mozzarella, red onion, pepperoncini,, & citrus vinaigrette
- REFUEL
with almond, apple, beet, cranberry, brown rice, kale, yam, spinach, & pomegrante vinaigrette
- PASTA
with broccoli, tomato, onion, bell pepper, Calabrese salami, black olives, & red wine basil vinaigrette
- POTATO
with caramelized onion, mustard aioli, scallion, egg, & dill
- THREE BEAN
with roasted corn, tomato, apple, cider dressing, & herbs

SANDWICHES

- SMOKED TURKEY CLUB
with bacon, provolone, lettuce, tomato, basil aioli, & 7-grain bread
- ROAST BEEF
with roasted ribeye, lettuce, tomato, red onion, horseradish aioli, & rye bread
- CHICKEN CAESAR WRAP
with romaine, croutons, kohlrabi, & parmesan
- VEGGIE WRAP
with hummus, asparagus, broccoli, edamame, carrot, cucumber, kale, cabbage, bean sprouts, & ginger sesame dressing
- GRILLED PORTOBELLO
with zucchini, peppers, caramelized onions, basil pesto, & focaccia
- BLTA
with bacon, lettuce, tomato, avocado, basil aioli, & 7 grain bread
- TURKEY BACON CROISSANT
with tomato, lettuce, provolone, & avocado aioli
- TUNA SALAD WRAP
with lettuce, tomato, cucumber, & spinach tortilla
- ITALIAN SUB
with Genoa, prosciutto, ham, capicola, provolone, red onion, shredded lettuce, tomato, mayo, red wine vinegar, & baguette

SWEET TREATS

- PEANUT BUTTER SQUARES
- CHOCOLATE DIPPED STRAWBERRIES
- LEMON FILLED BOMBOLINI
- CHURROS WITH MEXICAN FUDGE
- ASSORTED FRESHLY BAKED COOKIES
- COCONUT LIME BARS
- LEMON BARS
- BROWNIES & BLONDIES

*select any salad, sandwich, & sweet treat to make it a complete meal & save!

*may order up to 3 different sandwiches. Minimum order of 5 total sandwiches

delivery fee of \$95 per order
all-inclusive pricing will be provided prior to confirming order

CACHE DINNER

*Select one themed family style entree, one salad, and one dessert. Serves 7 - 10. Starts at \$630.

FAMILY STYLE

FAJITAS

with flank steak & chicken, flour & corn tortilla, sour cream, queso fresco, pico de Gallo, guacamole, salsa verde, shredded lettuce, black beans, Spanish rice, peppers, & onions. (optional: add shrimp)

ITALIAN

with cheese tortellini in alfredo sauce, penne pasta, in marinara sauce, heirloom tomato in fresh mozzarella, garlic knots, & parmesan (optional: add grilled chicken or italian sausage)

GOLDEN DRAGON

with orange chicken, flank steak with broccoli cashew veggie fried rice, pork gyoza, soba noodle salad, & peanut lime dressing

TUNA POKE PARTY

with sushi rice, salted cucumber, avocado edamame, radish, kimchi, mango, cashew, tan furikake, ponzu, & sweet soy sauce

CEDAR PLANK SALMON

with mascarpone dill sauce, roasted fingerling potatoes, avocado tomato salad, roasted broccolini, & dinner rolls

MOROCCAN CHICKEN

with za'tar spiced chicken, lemon couscous, na'an, squash fritters, cucumber feta salad, hummus, & garlic roasted baby carrots

DINNER SALADS

CAESAR

with romaine, kohlrabi, croutons, & parmesan

MIXED GREENS

with carrot, radish, cucumber & tomato. choice of ranch dressing, pomegranate vinaigrette, or balsamic vinaigrette

GRILLED VEGETABLE

with broccoli, cauliflower, mushrooms, quinoa, corn, & herb coconut dressing

GREEK

with romaine, cucumber, tomato, red onion, pepperoncini, olive, & feta

WEDGE

with bacon, tomato, blue cheese, & buttermilk herb dressing

SPINACH FRISEE

with orange, strawberries, walnuts, & chevre champagne vinaigrette

SUMMER BBQ

with beef brisket, achiote marinated chicken, potato salad, corn on the cob, coleslaw, cheddar biscuits, & honey butter

SUNDAY SUPPER

lemon rosemary chicken, cheddar grits, spinach frisee salad, roasted asparagus, mashed potatoes & gravy, dinner rolls, spinach & artichoke dip & garlic bread

TEX-MEX

with mole short rib, cilantro rice, corn & black bean salad, jalapeño fritters, queso dip, guacamole, tortilla chips, radish, lime, & tortillas

BACKYARD BBQ

with grilled chicken, baby back ribs, coleslaw, corn on the cob, deviled eggs, potato salad, cornbread muffins, & baked mac n cheese

MIXED GRILL

with chipotle garlic shrimp, chicken breast, korean style short rib, coleslaw, cornbread with honey butter, corn on the cob, & potato salad

FRESH CATCH

with seasonal fish, lemon cream sauce, cilantro lime rice, grilled asparagus, roasted peppers, strawberry orange salad, & dinner rolls

HEIRLOOM TOMATO

with mozzarella, red onion, pepperoncini,, & citrus vinaigrette

REFUEL

with almond, apple, beet, cranberry, brown rice, kale, yam, spinach, & pomegrante vinaigrette

PASTA

with broccoli, tomato, onion, bell pepper, Calabrese salami, black olives, & red wine basil vinaigrette

POTATO

with caramelized onion, mustard aioli, scallion, egg, & dill

THREE BEAN

with roasted corn, tomato, apple, cider dressing, & herbs

CACHE DINNER

*Select one themed family style entree, one salad, and one dessert. Serves 7 - 10. Starts at \$630.

SWEETS

PEANUT BUTTER SQUARES

CHOCOLATE DIPPED STRAWBERRIES

LEMON FILLED BOMBOLINI

CHURROS WITH MEXICAN FUDGE

COCONUT LIME BARS

LEMON BARS

BROWNIES & BLONDIES

CACHE CREATE YOUR OWN DINNER

*Serves 7 - 9 guests. Select one from each category. Starting at \$515.

ENTREE/PROTEIN	STARCHES	VEGETABLES
GRILLED CHICKEN BREAST	LEMON RICE	GRILLED BROCCOLINI
SMOKED TURKEY BREAST	SPANISH RICE	ZA'TAR SPICED HEIRLOOM CARROTS
MUSTARD CRUSTED PORK LOIN	ROASTED GARLIC MASHED POTATOES	SEASONAL SQUASH SUCCOTASH
BONE-IN PORK RACK	CHEDDAR MASHED POTATOES	ROASTED BRUSSEL SPROUTS
CEDAR PLANK SALMON	GARLIC & HERB COUSCOUS	LEMON ZESTED GREEN BEANS
ROASTED PRIME RIB	ROASTED RED POTATOES	CAESAR CAULIFLOWER
GRILLED FLANK STEAK	EGG FRIED RICE	GRILLED ASPARAGUS
RIVERENCE TROUT	YUKON POTATOES	
BEEF TENDERLOIN	POLENTA	
ROASTED LEG OF LAMB	ROASTED YAMS	
	POTATOES AU GRATIN	
SALADS	SWEETS – *2 dozen	
CAESAR	PEANUT BUTTER SQUARES	
MIXED GREENS	CHOCOLATE DIPPED STRAWBERRIES	
POTATO	LEMON FILLED BOMBOLINI	
THREE BEAN	CHURROS WITH MEXICAN FUDGE	
GRILLED VEGETABLES	COCONUT LIME BARS	
GREEK	LEMON BARS	
REFUEL	BROWNIES & BLONDIES	
PASTA		
WEDGE		
SPINACH FRISEE		
HEIRLOOM TOMATO		

*additional entrees/proteins, salads, vegetables, starches, & sweets may be added for an additional charge

delivery fee of \$95 per order
all-inclusive pricing will be provided prior to confirming order

CACHE CREATE YOUR OWN APRES SKI

*Minimum order amount of \$600. Please consult with the concierge team to create your apres ski experience!

FINGER FOODS – *Starts at \$75 for 2 dozen

- DEVILED EGGS
- HUMMUS BITES
- CHICKEN TINGA TACOS
- STUFFED MUSHROOMS
- FALAFEL
- BITE SIZE QUICHES
- PROSCUITTO WRAPPED DATES
- SWEDISH MEATBALLS
- TUNA TARTARE TACOS
- CRAB CAKES
- CRAB STUFFED PEPPERS
- SHORT RIB PUFF PASTRY
- SHRIMP LETTUCE CUPS
- BACON WRAPPED SHRIMP

BRUSCHETTA – *Starts at \$40 for 1 dozen

- ARTICHOKE BRUSCHETTA
- BEEF BRUSCHETTA
- CAPRESE BRUSCHETTA
- STRAWBERRY BRUSCHETTA

SKEWERS – *Starts at \$55 for 2 dozen

- CAPRESE
- ACHIOTE MARINATED CHICKEN
- BEEF TATAKI
- CHILI LIME SHRIMP

SLIDERS – *Starts at \$65 for 1 dozen

- HAWAIIAN PULLED PORK
- GRILLED CHICKEN
- BBQ WAGYU BEEF
- BLACKENED SALMON (min 2 dozen)
- LOBSTER ROLLS
- TRADITIONAL WAGYU BEEF

DIPS & SNACKS – *Starts at \$60 & serves 6 – 8

- BLACKENED CAULIFLOWER
- CHARRED ONION
- CHEDDAR BISCUITS
- GARLIC KNOTS
- GUACAMOLE
- PIMENTO CHEESE
- SPINACH ARTICHOKE
- TEX-MEX QUESO
- SMOKED TROUT
- TRADITIONAL HUMMUS
- SHRIMP CEVICHE
- TRUFFLE MAC N CHEESE

PLATTERS – *Starts at \$75 & serves 8 – 10

- CHARCUTERIE
- SEAFOOD
- SHRIMP COCKTAIL
- DOMESTIC CHEESE BOARD
- CRUDITE
- FRESH FRUIT

*grazing board is recommended for large groups of 20 - 25 guests. starting at \$525.

delivery fee of \$95 per order
all-inclusive pricing will be provided prior to confirming order

CACHE ADDITIONALS

FROZEN ITEMS

- CHEESE PIZZA
- PEPPERONI PIZZA
- VEGETARIAN LASAGNA
- MEAT LASAGNA
- CHICKEN ENCHILADA
- CHEDDAR BISCUITS
- ASSORTED ICE CREAM PINT

CUSTOM PRIVATE CHEF DINING EXPERIENCE

STARTING AT \$3,000.

PLEASE ASK A MEMBER OF THE CONCIERGE TEAM IF INTERESTED.

EXCLUSIVE #ONLYATABODE OFFER

WHEN YOU ORDER AT LEAST 3 DELIVERIES/MEALS
RECEIVE YOUR CHOICE OF...

- FRUIT PLATTER
- BREAKFAST BURRITO (10)
- CINNAMON BUNS (10)
- CRUDITE PLATTER

**each delivery must be at least \$600 (pre fees) in order to qualify

THE WASATCH MENU



Starting at \$250/person with pricing contingent on options selected. 4 person or \$1,000 minimum.

*Additional selection of any course may be added for an additional fee.

*All meals include chef & server.

*Parties of 10 or more require additional service staff.

*Dietary or allergy restrictions will be accommodated as available.

WASATCH APPETIZERS, SOUPS, & SALADS

APPETIZERS (select any two)

FIG & HONEY CROSTINI
with caramelized onions & ricotta cheese

GOAT CHEESE & PEAR FRITTERS
with blackberry jalapeno jam

BRAISED SHORT RIBS
with crispy polenta cake

COCHINITA PIBIL TACOS
with orange salsa, pickled onions, & chipotle garlic oil

BAKED PUFF PASTRY BRIE BITES
with cranberry chutney & pickled mustard seeds

PORK BELLY WRAPPED DATES
with hothoney sauce

NASHVILLE FRIED CHICKEN SLIDERS
with caramelized honey sauce, frisée, & green onion slaw

HANGER STEAK CROSTINI
with Boursin cheese, pickled shallots, sweet potato puree, & pomegranate chimichurri sauce

WOOD FIRE PIZZA
with honey dijon turkey breast, smoked gouda, pears, crispy Brussel sprouts, & pomegranate glaze

SALADS (select one)

STONE FRUIT WINTER SALAD
with maple dijon vinaigrette

WEDGE SALAD
with candied pepper bacon, heirloom tomatoes, & miso sesame dressing

CHARRED BROCCOLI SALAD
with figs, roasted yellow beets, candied pistachio, & sage & cranberry vinaigrette

WINTER SALAD (SEASONAL)
with Brussel sprouts & maple vinaigrette

SOUPS (select one)

CREAMY CAULIFLOWER
with zesty watercress pesto & lemon infused evoo

MISO MUSHROOM COGNAC
with crispy oyster mushrooms

MAPLE BUTTERNUT
with white chocolate pecan croutons

BREAD & BUTTER (select one of each)

HOUSE ROLLS

or

WHITE CHOCOLATE PECAN SOURDOUGH

with

MISO HONEY BUTTER

or

WILD HONEY & HARISSA BUTTER

or

LAVENDER & ORANGE BUTTER

WASATCH ENTREES, SIDES, & DESSERTS

APPETIZERS (select any two)

SEARED SCALLOPS

with brown butter & lemon pan sauce

CRUSTED CHILEAN SEA BASS

with muhammara sauce

GRILLED LOBSTER TAIL

with honey guajillo glaze

ROSEMARY SALMON

with brown sugar glaze

PRIME RIB ROAST

with habenero crema

ORGANIC TURKEY

with warm maple vinaigrette

TOMAHAWK STEAK

CHICKEN AIRLINE

with cider glaze

GNOCCHI

with sweet potato maple brown butter & prosciutto

PUMPKIN CARBONARA

with pancetta & gruyere cheese

LEMON CHICKEN

with potatoes and feta

KUROBUTA PORK CHOPS

with apples

WAGYU MEAT LOAF

with au jus sauce

MISO OXTAIL BOLOGNESE

with fresh noodles & aged parmigiano reggiano

CHICKEN PARMESAN

with heirloom roasted garlic tomato sauce

HARISSA CHICKEN

with sweet potatoes

ENCHILADAS MICHOACANAS

with shredded chicken, orange salsa, queso fresco & crema

BRAISED SHORT RIBS

with chipotle demi glaze

MARINATED STEAKS

with chipotle honey glaze & boursin cheese potato puree

CREAMY TUSCAN CHICKEN

SIDES (select any two)

HERB ROASTED FINGERLING POTATOES

GRILLED ASPARGUS

BRAISED RAINBOW FINGERLING POTATOES

HEIRLOOM FRENCH CARROTS

ROASTED ACORN SQUASH

HONEY BANANA CORNBREAD

ROASTED BRUSSEL SPROUTS

HASSELBACK HERB SWEET POTATOES

SWEET POTATO HASH

BRUSSEL SPROUTS AU GRATIN

DESSERT (select one)

BLUBERRY PIE

with almond lemon creme

SWEET POTATOES

with black pepper butter cake

GINGERBREAD COOKIES

with orange white chocolate bar

RASPBERRY WHITE CHOCOLATE CHEESECAKE

PUMPKIN GINGERSNAP TIRAMISU

APPLE CRUMBLE OAT CRISP

TOFFEE PUDDING

with cinnamon creme chantilly

CHEESE FONDUE

CHOCOLATE FONDUE

LIQUID NITROGEN EXPERIENCE

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.

PRICING

You will be presented with an "All Inclusive" price based on your selections prior to ordering. Your written approval acknowledges your acceptance of Proposal and agreement to pay presented price. Changes after the initial Proposal that may increase or decrease pricing will be providing in writing for your acceptance.

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 80% refund
- 10 - 14 days, receive a 60% refund
- 8 - 9 days, receive a 40% 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, our Concierge Team will work with the Culinary Team and advise you what time they will arrive based on your requested Dining Time. If you are unable to be present at this time, a member of the Concierge Team can meet the Culinary Team on-site and grant them access to your Abode if needed.

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