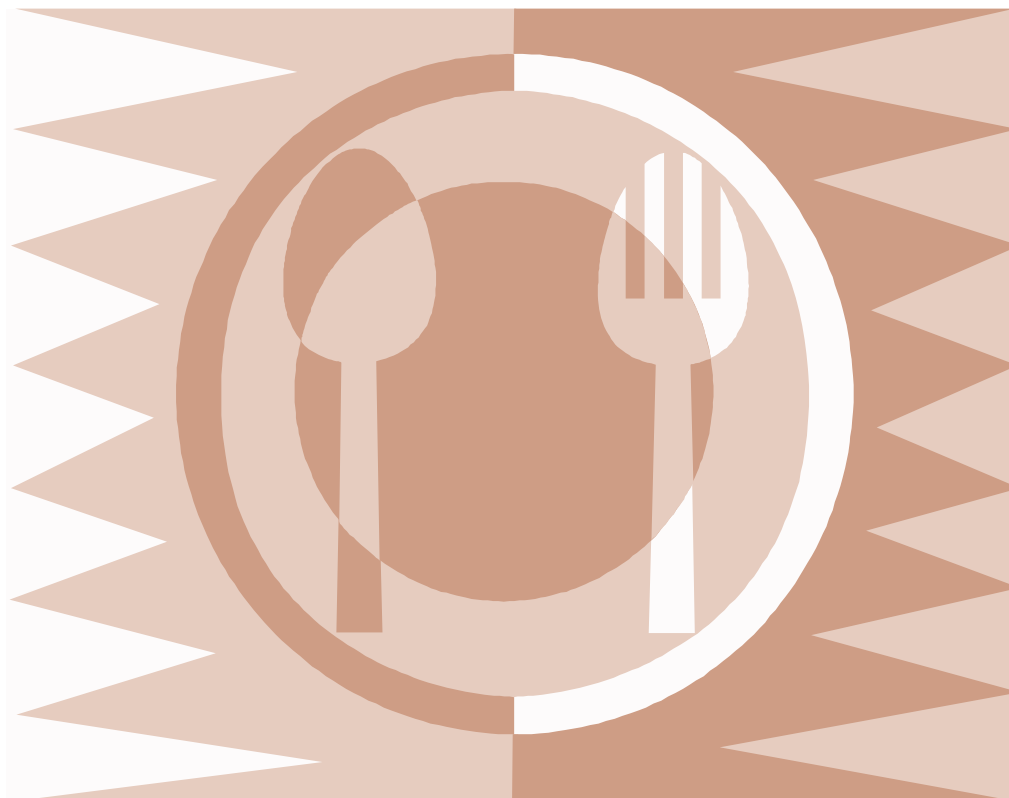


sundance

CATERING MENUS GUIDELINES & GENERAL INFORMATION



Updated October 2010

We hope that the following menus will offer you and your guests a wide variety of choices while at Sundance. Our Chefs work to assure that catered meals will be as locally sourced and organic as possible.

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Menus & Details

Menus and event details are due to your catering manager no later than twenty-one (21) days prior to your first function. Should you need additional menu options, we are happy to customize a special menu for your particular event.

All food and beverage items served in Sundance catering facilities must be provided through the Sundance catering office. No outside food and beverage may be brought into Sundance catering spaces. The Sundance Deli cannot deliver to any catering facility.

The time periods for meal functions are defined as follows: Breakfast is served between 6:00 AM and 10:30 AM; Lunch is served between 11:00 AM and 3:00 PM; Dinner is served between 4:00 PM and 10:00 PM.

All prices are subject to change without notice. Food menu prices will be guaranteed 60 days prior to the function. Alcohol prices are subject to change without notice.

If menu selections are not received seven (7) days prior to the function, the banquet chef will determine the menus. Food selections may not be changed inside of (7) days prior to the function without chef approval.

All food items may be served or displayed for a maximum of two (2) hours. Due to health regulations, at the conclusion of a function, all left over food is the property of Sundance and may not be removed from the premises.

Sundance will do its best to accommodate special dietary requests with advance notice. Kosher meal requests must be received at least fourteen (14) days in advance as the food is ordered from out of state.

Plated dinners may be either single or dual entrée only with all guests receiving the same entrée(s). Pricing for plated dual entrée menus is the highest price of the two selections plus the additional fee as noted on the menu, maximum of two entrées. Buffet dinners are the listed entrée price for a single entrée. Pricing for multiple buffet entrees, with all guests having the option of selecting all of the entrees offered, is the highest price of the selections plus an additional \$7.00 per additional entrée per person for all guests.

A children's menu can be requested, or children ages 4 - 11 are 50% off the selected menu.

Charges

A service charge and Utah State sales tax will be added to all catered function related charges (food, beverage, AV, rentals, etc.). Current service charge and taxes rates are: Service Charge 20%, Utah Food Tax is 7.75%, Other Sales Tax 6.75%. Rates are subject to change without notice.

A \$100.00 set-up labor charge will be applied to all groups and is assessed per function room per day. Additionally, \$100.00 room re-set charge will be applied to rooms that need to be re-set within the same day, or to change the set-up of a room once it has been set.

A \$200 delivery charge will be added to all deliveries for catered food and beverage to guest rooms.

FALL / WINTER 2010

A 20% taxable service charge and applicable Utah sales tax will be added to all prices.

Guarantees

The final guaranteed attendance for food and beverage functions is due three (3) business days (Monday thru Friday, 9:00 AM – 5:00 PM) prior to the first scheduled event. The guarantee is to be called or emailed into the catering office no later than 10:00 AM.

<u>Event Day</u>	<u>Guarantee Due by 10 AM on</u>
Monday	the previous Wednesday
Tuesday	the previous Thursday
Wednesday	the previous Friday
Thursday	the previous Monday
Friday through Sunday	the previous Tuesday

If a final guarantee is not received, the catering office will consider the last number given as the guarantee. Sundance will prepare for 3% over the guaranteed number. The client is financially responsible for the guaranteed number of guests or the actual number of guests in attendance, whichever is greater.

There will be a 20% surcharge assessed for any guests in attendance more than 3% over the guarantee. If the final guaranteed number of guests exceeds the function space maximum capacity, the service charge for the event will be increased to 30% - surcharge will be assessed on the entire event.

Signed Banquet Event Orders (BEOs), and event resume when applicable, are required one week prior to the start of any function. If a signed BEO is not received prior to the event, the last Banquet Event Order sent to the client/contact will be accepted as approved.

Bar Service

Alcohol can be served in private functions daily from 10:00 AM until 1:00 AM. Catered food must be provided at all events with alcohol being served.

Sundance is not able to guarantee beverage/alcohol prices or wine selections; which are subject to change and availability without notice from the UDABC. All bar/wine orders must be submitted a minimum of 14 days in advance. Sundance will purchase and supply wine and liquor that is not carried in stock at client's request, but only with advance payment. A minimum order/purchase amount will apply.

All alcohol must be purchased through Sundance and served by Sundance bartenders. Sundance requires minimum sales of \$300.00 per bar.

One bartender (and cashier when applicable) is required for every 50 guests. Bartenders, cocktail servers and cashiers (for cash bars) are billed at \$25.00 per hour, 2 hour minimum.

As hosts, Sundance is responsible to monitor the potential intoxication of our guests and will regulate bar service when necessary to insure the safety of our guests.

Sundance bartenders keep a bar tab/inventory sheet for each event recording a group's consumption. The group coordinator or contact may review and sign-off on the inventory sheet at the conclusion of the function. If the contact chooses not to review the bar control sheet at the conclusion of the function, the beverage quantities and billing may not be disputed.

FALL / WINTER 2010

A 20% taxable service charge and applicable Utah sales tax will be added to all prices.

Staffing

Sundance will provide staffing for your events based upon the following:

1 server per 50 guests for buffet meals. 1 server per 20 guests for plated meals.

Additional banquet servers, staff or attendants may be requested at \$25.00 per hour, 2 hour minimum.

Chef attendants/carvers are \$100.00 each (for up to 2 hours).

Events that go past midnight will be billed additional labor fees of \$200 per hour.

Changes/Delays

Changes to set-up, food and beverage, or guaranteed numbers made within twenty-four (24) hours of the function are subject to additional fees. Minimum fee: \$50.00.

If the client delays an event more than 30 minutes past the start time of the function, Sundance will not be responsible for the quality of the food or for preparing additional food as replacement. The client will be responsible for the payment of any additional labor hours associated with the delayed starting time.

Sundance reserves the right to reassign function space with notification in writing to the client. Room set-up/labor charges will be applied to all function space.

Audio Visual & IT

Sundance requires that all audio visual equipment and services be provided through our in-house provider, Cornerstone. In the event that any AV is used from another AV vendor, there will be a minimum charge of \$200.00 per function assessed.

Wireless and wired internet access and phone lines are available in all function rooms with a minimum of 48 hours notice. Please let your catering manager know of your specific needs. Requests received with less than 24 hours notice will have a \$50 fee added to the price of the service. For wireless internet, your catering manager will provide an access code for the service.

Wireless Internet: 1 – 5 computers \$50 per day
 6 – 10 computers \$100 per day
 11 – 15 computers \$150 per day
 16 -20 computers \$200 per day
 21 or more computers \$250 per day

Wired Internet: \$100 per wired line set up fee, \$50 per day thereafter

Phone Lines \$100 set up fee, \$50 per day thereafter plus usage charges

FALL / WINTER 2010

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Banquet Equipment & Linen Rentals

Complimentary tables, chairs, linens and place settings can be utilized and are included as part of your room rental/labor fee based upon a first request basis and availability of Sundance's current inventory. Any additional or specialty tables, chairs, linens and place setting rentals must be arranged by Sundance. Please speak with your catering manager for options and pricing.

Linen

Sundance will provide you with a choice of the linen held in our inventory. Complimentary linens are not floor length. Available colors are cream, white, dark green, burgundy and black overlays. Specialty linens are available with a minimum one week notice and must be arranged through Sundance.

Décor & Entertainment

Your Conference Services Manager can assist you with arrangements for centerpieces, flowers, specialty linens, decorations and entertainment needs.

Décor may not be put anywhere around the resort other than in/at your contracted function space(s). All décor, materials, equipment must be removed immediately at the conclusion of your function unless you have contracted or arranged an extended tear down time.

It is understood that the Sundance premises will be left in a neat and orderly condition, free of debris, decor or display refuse. Based on time and labor, a group will incur additional charges for the removal of the group's décor/materials at any event, minimum fee of \$100.

Subcontractors

Client agrees to have any subcontracted companies (e.g. destination management companies, musicians, decorators, production companies, florists, etc.) adhere to all Sundance policies and regulations. It is understood that the premises will be left in a neat and orderly condition, free of debris, decor or display refuse. Based on time and labor, a group will incur additional charges for the removal of the group's décor/materials by the Sundance staff, minimum fee of \$100. The client is liable for any charges associated with damage to the premises.

Subcontracted companies, guests and coordinators may not park vehicles in front of Sundance buildings. Vehicles may pull up to buildings for load in and out for 30 minutes and then must be parked in approved parking stalls in the parking lots. Vehicles left unattended for longer than 30 minutes will be towed by Sundance at the owner's expense. No vehicles may load or un-load one (1) hour prior to the event or during the event.

Outdoor Events

Sundance requires indoor back-up weather function space for all outdoor functions. Room rentals for the back-up location will be charged regardless of usage of the space.

Sundance reserves the right to make the decision to move any outdoor function to an indoor facility in the event of inclement weather or predicted inclement weather. The decision by Sundance to move the function will be made twenty-four (24) hours prior to the start of the function. Due to our fluctuating mountain weather, if the weather report predicts a 30% or more probability of rain for the afternoon or evening, a temperature below 60 degrees, or wind gusts in excess of 15 mph, your outdoor function will be relocated to your indoor weather back-up space.

FALL / WINTER 2010

A 20% taxable service charge and applicable Utah sales tax will be added to all prices.

Shipping

Sundance must be notified in advance of shipping arrangements to ensure proper acceptance of these items upon arrival at Sundance. All items should be addressed to the group contact and marked "hold for guest." Any freight or shipping charges incurred as a result of material (e.g. literature, equipment, etc.) being shipped to or from Sundance remain the sole responsibility of the guest. Freight or shipping requiring additional labor will be charged accordingly. A fee of \$5.00 per box will be charged for return shipment through the Sundance PBX office. A fee of \$5.00 per box will be charged to deliver to lodging units and catering spaces. Sundance will not accept shipments sent via DHL unless the client has prepaid all shipping charges in advance.

Security/Liability

Sundance will not assume responsibility for damage to, or loss of any merchandise or articles left in any catering space prior to, during, or following an event. The guests accept full responsibility for any and all damages or losses incurred.

Sundance Resort maintains a smoke free environment.

Smoking is not allowed in any of Sundance's conference spaces or guest rooms.

Please let your catering manager know if ash trays outside the buildings will be required for your guests.

Banquet Chef  Mark L. Ching
Pastry Chef  Meghan Roddy

FALL / WINTER 2010

A 20% taxable service charge and applicable Utah sales tax will be added to all prices.

BREAKFAST BUFFETS

Butter, Cream Cheese, Jam, Orange and Grapefruit Juice, Regular and Decaffeinated Coffee

SUNRISE CONTINENTAL

Assorted Morning Pastries and Bagels, Fresh Seasonal Cut Fruit, Yogurt Dip
\$16.00

ON THE GO

Bags needed prior to 6:00 AM include: Granola Bar, Sundance Trail Mix, Whole Fresh Fruit, Individual Yogurt and Bottled Juice in an eco-friendly reusable Sundance logo bag

Bags after 6:00 AM include: Morning Pastry and Bagel, Condiments, Whole Fresh Fruit, Individual Yogurt and Bottled Juice in an eco-friendly reusable Sundance logo bag
\$18.00

ALPINE EXPRESS

Assorted Morning Pastries and Bagels, Fresh Seasonal Cut Fruit, Individual Yogurts, Sundance Granola, Assorted Cold Cereal, Whole and Skim Milk
\$18.00

FRESH START

Flax Seed Muffins, Fruit Muffins, Fresh Seasonal Cut Fruit, Low Fat Yogurt, Homemade Granola Bars, Egg White Vegetable Strata
\$19.00

MANDAN

Assorted Morning Pastries and Bagels, Fresh Seasonal Cut Fruit, Roasted Breakfast Potatoes, Scrambled Eggs, One Breakfast Meat: Bacon, Ham, Sausage Links or Sausage Patties
\$20.00

SUNDANCE

Assorted Morning Pastries and Bagels, Fresh Seasonal Cut Fruit, Sundance Granola, Hot Oatmeal, Scrambled Eggs, Bacon and Sausage Links, French Toast or Pancakes
Choice of One of the Following: French Toast, Pancakes or Biscuits & Gravy
French Toast – Brioche with Apricot Butter, Cinnamon Raisin with Cinnamon Butter, Zucchini with Orange Butter, Banana Bread with Rum Butter, Pecan Crusted Whole Grain – additional \$3 per person
Pancakes - Buttermilk, Banana Granola, Blueberry, Chocolate Chip, Lemon Ricotta, Buckwheat
\$24.00

SOUTHWESTERN

Cheddar Jalapeño Muffins, Warm Flour Tortillas, Fresh Seasonal Cut Fruit, Chilaquiles – Baked Scrambled Eggs with Tortilla Strips, Pinto Beans, Cheese and Red Chile Sauce
Breakfast Potatoes, Black Beans, Chorizo Sausage, Salsa, Sour Cream, Guacamole
\$25.00

FALL / WINTER 2010

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SUNDANCE'S GOURMET BRUNCH

Chefs' Selection of Hot & Cold Items, Carving Station and Desserts

Menu will be provided 7 days in advance and will include: Assorted Pastries, Fresh Fruit Display, Domestic Cheese Board, Smoked Salmon Display, Mixed Green Salad, Composed Salad, Egg Dish, Bacon or Sausage, Pancakes or French Toast, Carving Station, Hot Entrée, Vegetable & Starch Side Dishes, Assorted Desserts, Orange and Grapefruit Juice and Coffee

\$37.00 (minimum 30 people)

BREAKFAST BUFFET ADDITIONS

These breakfast items must be ordered with a breakfast buffet for the guaranteed number of guests.

OMELET STATION

Made to order with assorted Meats, Cheese and Vegetables

Minimum 20 guests; maximum 100 guests. 1 Chef required per 50 guests @ \$100.00 each

\$8.50 per person

FRENCH TOAST / PANCAKES / EGGS

Pecan Crusted Whole Grain French Toast with Orange, Apple and Dried Cherry Confit and Low Fat Basil Scented Yogurt

\$6.00 per person

French Toast – Brioche, Cinnamon Raisin, Zucchini or Banana

\$3.00 per person

Pancakes - Buttermilk, Lemon Ricotta, Banana Granola, Blueberry, Chocolate Chip or Buckwheat

Scrambled Eggs – Plain, Spanish, Cheddar or Fresh Herbs

\$3.00 per person

Individual Quiche – Florentine or Lorraine or Egg Frittata – Lorraine, Vegetable, Ham & Swiss or Shrimp

\$4.00 per person

Eggs Benedict with Canadian Bacon & Hollandaise Sauce (minimum 25 people)

\$7.00 per person

BREAKFAST MEAT

Bacon, Ham, Sausage Links, Sausage Patties

\$4.00 per person

BREAKFAST SANDWICH

Egg, Cheese and Meat (Bacon, Sausage or Ham) on Croissant, Bagel or in a Burrito

\$5.00 per person

CEREALS OR OATMEAL

Assorted Cold Cereal and Sundance Granola, Whole and Skim Milk

Hot Oatmeal with Dried Fruit and Brown Sugar

\$3.00 per person

POTATOES

Roasted Breakfast Potatoes or Hash Browns (with or without onions and peppers)

\$2.00 per person

FALL / WINTER 2010

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BREAKS

HOT COCOA STATION

Pre-made Hot Cocoa, Peppermint Candy Sticks, Whipped Cream, Chocolate Shavings, Mini Marshmallows and 2 Flavored Beverage Syrups

\$7.00 per person for the first hour & \$2/per person per additional hour

SUNDANCE COOKIE JAR

Fresh Baked Assorted Cookies, Brownies and Bars, White and Chocolate Milk

\$6.00 per person

CRUNCH

Assorted ingredients for guests to create their own snack/treat. Items will include: Assorted Nuts and Seeds, Assorted Dried Fruits, Coconut, Chocolate Chips, M&Ms. Served with Whole Fruit.

\$8.00 per person (minimum 15 people)

SOUTH OF THE BORDER

Tortilla Chips, Black Bean Dip, House-made Guacamole and Salsa Fresca

\$9.00 per person

FILM FESTIVAL

Fresh Popped Buttered Popcorn & Assorted Candy Bars / Movie Treats

\$9.50 per person

HIT THE TRAIL

House-made Sundance Trail Mix, Assorted Granola Bars, Mixed Nuts and Whole Fresh Fruit

\$11.00 per person

ANTIOXIDANT

House-made Sundance Granola Bars, Dark Chocolate Blueberry Bark, Raw Whole Almonds and Pecans, Farmer's Market Assorted Fresh Fruit, Infused Waters

\$11.00 per person

SAVORY SNACKS

Domestic Cheese Board, Assorted Crackers, Vegetable Crudités with Hummus and Dill Dip, Mixed Nuts

\$12.00 per person

LEMON DROP

Lemon Bars, Lemon Meringue Tarts, Lemon Tea Cookies, Lemon Poppy Seed Coffee Cake, Raspberry Lemonade and Coffee (minimum of 20 people)

\$12.00 per person

SACK LUNCH

Includes a Cold Sandwich (see sandwich options page 10 - maximum of 2 choices), Bag of Chips, Dill Pickle, Piece of Whole Fruit, Homemade Jumbo Cookie, Condiments and Bottled Water, in an eco-friendly reusable Sundance logo bag

\$23.00

Add Pasta Salad for additional \$2.00 per person

Upgrade Chips to Kettle Chips for additional \$1.50 per person

FALL / WINTER 2010

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A LA CARTE BREAK ITEMS

Assorted Pastries served with Butter and Jam\$33.00 per dozen
Blueberry Coffee Cake or Assorted Muffins	\$33.00 per dozen
Assorted Bagels served with Cream Cheese, Butter and Jam\$33.00 per dozen
Caramel Nut Sticky Buns (minimum 2 dozen)	\$35.00 per dozen
Assorted Sundance Jumbo Cookies	\$33.00 per dozen
Assorted Sundance Dessert Bars\$33.00 per dozen
Individual Yogurts\$2.50 each
Assorted Granola Bars	\$2.00 each
Mixed Nuts	\$4.00 per person
Pretzels and Potato Chips with Ranch Dip\$3.00 per person
Tortilla Chips & Salsa	\$3.50 per person
with Fresh Made Guacamole	\$6.00 per person
Fresh Whole Fruit	\$2.00 per piece
Fresh Seasonal Fruit Tray with Yogurt Dip\$4.50 per person
Crudités of Fresh Vegetables with Black Pepper Parmesan Dip	\$4.25 per person
Cheese Board of Artisan & Domestic Cheeses and Crackers\$6.50 per person
Eco Friendly – Bulk Bottled Water in a Crock Dispenser\$4.00 per person/full day
\$3 per person for half day, \$2 per person with a meal or for 2 hours or less	
Soft Drinks (Pepsi Products), Still & Sparkling Bottled Water\$2.50 per beverage
Red Bull, Gatorade or Sobe\$3.75 per beverage
Bottled 12 oz Dole Fruit Juices	\$3.50 per bottle
Fiji or San Pellegrino Bottled Water, Litre Bottle\$6.00 per bottle
Iced Tea, Lemonade, Fruit Punch\$14.00 per carafe or \$30 per gallon
Raspberry Lemonade\$18.00 per carafe or \$40 per gallon
Fruit Juices by Carafe: Apple, Cranberry, Grapefruit, Orange, Tomato	\$18.00 per carafe
Milk: Whole or Skim\$18.00 per carafe
Starbucks Frappucino\$4.00 per beverage
Coffee, Mighty Leaf Teas, Hot Chocolate and Cider	\$40.00 per gallon

Hot beverages will automatically be refreshed every 3 hours, unless directed otherwise.

Sundance is proud to serve Fair Trade Certified Coffee.

FALL / WINTER 2010

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SPECIALTY LUNCH BUFFETS

Beverage Station of Lemonade or Iced Tea, Regular and Decaffeinated Coffee, Dessert

NEW YORK DELI - MAKE YOUR OWN SANDWICH

(not recommend for groups of more than 100 people)

Soup of the Day, Potato Salad, Sundance Slaw, Fresh Fruit Tray, Hoagie Rolls, Wheat, Marbled Rye Bread, Sliced Smoked Ham, Oven Roasted Turkey, Roast Beef, Salami and Cappicola, Havarti Cheese, New York Cheddar, Swiss, Smoked Gouda, Sprouts, Lettuce, Tomatoes, Onions, Cucumber, Mushrooms, Sweet & Dill Pickles, Cherry Peppers, Pepperoncini, Mayonnaise, Whole Grain Mustard, Oil & Vinegar
\$26.00

GOURMET SOUP, SALAD & SANDWICH BUFFET

Soup of the Day, Mixed Green Salad, Potato or Pasta Salad, Fresh Fruit Tray, Choice of Two Sandwiches
\$26.00

Warm Sandwiches:

Pulled Pork with Mango BBQ Sauce on Potato Roll
French Dip with Roast Beef & Provolone on Soft Baguette with Au Jus
Monte Cristo Sandwich – Egg Battered, Grilled Ham, Swiss and Dijonnaise
Meatloaf Sandwich with Cheddar Cheese, Tomatoes and BBQ Aioli on Onion Roll
Smoked Ham with Melted Swiss, Caramelized Onions and Honey Mustard on Ciabatta Roll
Grilled Chicken Breast with Melted Mozzarella, Sun Dried Tomatoes & Pesto on Focaccia

Cold Sandwiches:

Grilled Chicken Caesar Wrap
Curry Chicken Salad with Cashews & Red Grapes, Leaf Lettuce in a Wheat Wrap
Smoked Turkey with Provolone, Bacon, Lettuce, Tomato and Avocado Aioli on Croissant
Albacore Tuna Salad (with dill, celery and red onion) with Lettuce on Whole Grain or in a Wrap
Italian Cold Cut with Provolone, Lettuce, Green Pepper, Red Onion and Balsamic Mayo on Baguette
Pastrami & Swiss on Marbled Rye with Whole Grain Mustard, Pickles and Leaf Lettuce
Grilled Vegetables & Avocado with Garlic Aioli on Whole Grain Bread
Portobello Mushroom with Arugula & Roasted Red Peppers on Sourdough Bread
Garden Veggie Wrap - Cucumber, Sprouts, Carrot, Tomato, Bell Peppers & Chive Cream Cheese in a Spinach Wrap

FAJITA LUNCH BUFFET

Mixed Green Salad with Cilantro Vinaigrette, Tortilla Chips, Black Beans, Spanish Rice, Warm Flour Tortillas, Tomatoes, Lettuce, Cheese, Sour Cream, Pico De Gallo, Guacamole, Grilled Chicken & Grilled Beef Fajitas with Onions & Peppers
\$29.00

Add Vegetable & Tofu Fajitas for an additional \$4.00 per person

Add Grilled Shrimp Fajitas for an additional \$7.00 per person

FALL / WINTER 2010

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Specialty Lunch Buffets Continued

PACIFIC RIM LUNCH BUFFET

Hot & Sour Soup. Asian Chopped Salad. Spicy Cucumber Salad with Red Onion & Sambal.
Glass Noodle Salad with Green Beans, Papaya and Peanuts. Steamed Shumai Dumplings.
Ten Ingredient Fried Rice.
Curry Marinated Mahi Mahi with Cilantro
Orange Peel Beef with Hot Chiles
\$33.00
Add Tempura Shrimp, 2 pieces per person for an additional \$7.00 per person

ITALIANO LUNCH BUFFET

Ciabatta Rolls. Roasted Tomato and Bell Pepper Soup. Antipasti with Olives, Tomatoes and Bruschetta.
Roasted Radicchio & Arugula with Reggiano Parmigiano and Hazelnuts.
Green Beans with Herbed Breadcrumbs, Gorgonzola and Toasted Pine Nuts.
Roasted Chicken Breast with New Potatoes, Tomatoes & Portobello Mushrooms
Seared Salmon with Caponata
\$35.00

WASATCH COLD LUNCH BUFFET

Fresh Baked Muesli Rolls and Mini Croissants with Butter. Honey Glazed Fresh Fruit Salad.
Marinated Grilled Vegetables with Bleu Cheese Dip. Caprese Tomato and Mozzarella Salad.
Orzo Salad with Grilled Chicken & Artichokes.
Chilled Poached Salmon with Creamy Dill Sauce
Chilled Sliced Marinated Sirloin with Gorgonzola Sauce
\$34.00

WHOLESOME LUNCH BUFFET

Tomato and White Bean Soup. Arugula and Pear Salad with Reggiano Parmigiano and Lemon Grapeseed Vinaigrette. Avocado and Tomato Salad with Cumin Dressing. Whole Wheat Penne Pasta with Romano Beans, Goat Cheese and Fresh Herbs.
Grilled Sage Chicken Breast with Mixed Greens and Herb Jus
Fish of the Day (white) with Lemon Confit and Broccolini
\$35.00

SOUTHWESTERN LUNCH BUFFET

Green Chile Cornbread served with Butter and Local Honey. Chicken Tortilla Soup with Avocados, Sour Cream and Lime. Southwestern Caesar Salad with Roasted Corn, Black Beans and Garlic Chipotle Dressing. Jicama Mango Salad with Cilantro. Three Cheese Mac N' Cheese with Roasted Chiles.
Oven Roasted Halibut with Three Bean Stew and Roasted Poblano Salsa
Ancho Marinated Sirloin with Chile BBQ Sauce
\$36.00

FALL / WINTER 2010

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SALAD SELECTIONS

SALAD SELECTIONS

Seasonal Fresh Fruit Salad with Fresh Mint

Marinated Mushroom Salad with Herb Vinaigrette

Organic Mixed Greens with Two Dressing Selections

Classic Caesar with Parmesan Cheese and Garlic Croutons

Spinach Salad with Mushrooms, Red Onion and Balsamic Vinaigrette

Grilled Vegetable Salad with Balsamic Vinegar & Extra Virgin Olive Oil

Romaine & Radicchio Salad with Piquillo Peppers, Olive Tapenade and Sherry Vinaigrette

SOUP DU JOUR

\$4.50

GOURMET SALAD SELECTIONS

Additional price per person added to price of entrée

\$3

Grilled Vegetable & Bulgur Wheat Salad with Lemon & Olive Oil

Sundance Field Greens with Seasonal Berries, Cucumber and Pomegranate Vinaigrette

Panzanella Bread Salad with Cucumber, Tomatoes, Mozzarella, Red Onion & Basil Vinaigrette

Grilled Asparagus and Roasted Red Pepper Salad with Balsamic Reduction & Extra Virgin Olive Oil

Asian Salad of Napa Cabbage & Assorted Lettuces, Toasted Slivered Almonds, Scallions, Mandarin Oranges & Sesame-Soy Vinaigrette

\$4

Sundance Wedge Salad with Bacon, Gorgonzola, Tomatoes and Ranch Dressing

Arugula Salad with Whole Wheat Penne, Lemon Zest and Reggiano Parmigiano

Spinach Salad with Frisee, Roasted Pears, Walnuts, Bleu Cheese & Raspberry Vinaigrette

\$5

Caprese Salad with Mixed Greens, Buffalo Mozzarella, Plum Tomatoes, Basil & Balsamic Vinaigrette

\$6

Sundance Cobb Salad with Bleu Cheese Vinaigrette

\$7

Shrimp & Udon Noodle Salad with Teriyaki Ginger Dressing

*Additional salad selections are \$2 per person or price listed.
For Buffet meals, add \$3.00 to entrée price to plate & serve the salad.*

FALL / WINTER 2010

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ENTREE SELECTIONS

Lunch & Dinner Buffets

Freshly Baked Bread and Butter
 One Salad Selection (see salad menu)
 Chef's Choice of Seasonal Side Dishes – Vegetable and Starch
 Dessert (see dessert menu)

Beverage Station of Iced Tea or Lemonade and Coffee. Additional charges apply for beverage service.

Plated Dinners

Freshly Baked Bread and Butter
 One Salad Selection (see salad menu)
 Chef's Choice of Seasonal Side Dishes – Vegetable and Starch
 Entrée Selection(s) – either single or double entrée for all guests
 Dessert (see dessert menu)
 Beverage Service of Iced Tea or Lemonade and Coffee

FISH / SEAFOOD

BLACKENED ATLANTIC SALMON

with CUCUMBER CANTALOPE SALSA or TOMATO FENNEL VINAIGRETTE

Lunch Buffet \$27.00 Dinner Buffet \$34.00 Plated Dinner \$39.00 Plated 2nd Entrée \$10.00

GRILLED ATLANTIC SALMON

with SWEET CORN, CRIMINI MUSHROOMS, TOMATOES & CHIVES

Lunch Buffet \$27.00 Dinner Buffet \$34.00 Plated Dinner \$39.00 Plated 2nd Entrée \$10.00

PECAN DUSTED TROUT FILET with MAPLE BUTTER

Lunch Buffet \$28.00 Dinner Buffet \$35.00 Plated Dinner \$40.00 Plated 2nd Entrée \$10.00

PAN SEARED TROUT FILET with a LEMON BUTTER NAGE

Lunch Buffet \$28.00 Dinner Buffet \$35.00 Plated Dinner \$40.00 Plated 2nd Entrée \$10.00

GRILLED MAHI MAHI PUTTANESCA

Lunch Buffet \$29.00 Dinner Buffet \$36.00 Plated Dinner \$41.00 Plated 2nd Entrée \$10.00

LEMON POACHED SOLE with MUSTARD FENNEL BROTH

Lunch Buffet \$29.00 Dinner Buffet \$36.00 Plated Dinner \$41.00 Plated 2nd Entrée \$10.00

PAN SEARED HALIBUT with CIOPPINO SAUCE

Lunch Buffet \$30.00 Dinner Buffet \$37.00 Plated Dinner \$42.00 Plated 2nd Entrée \$10.00

SESAME CRUSTED HALIBUT with GINGER PINEAPPLE PONZU SAUCE

Lunch Buffet \$30.00 Dinner Buffet \$37.00 Plated Dinner \$42.00 Plated 2nd Entrée \$11.00

PISTACHIO CRUSTED HALIBUT with CITRUS SHALLOT SAUCE

Lunch Buffet \$30.00 Dinner Buffet \$37.00 Plated Dinner \$42.00 Plated 2nd Entrée \$10.00

FALL / WINTER 2010

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M E A T

Steaks for all guests are prepared to the same temperature – medium, unless otherwise requested prior to your event.

SUNDANCE PEPPER CRUSTED BEEF FILET with MANGO CHUTNEY

Lunch Buffet \$41.00 Dinner Buffet \$48.00 Plated Dinner \$53.00

HERB ROASTED PRIME RIB with AU JUS & HORSERADISH (minimum of 25 people)

Lunch Buffet \$34.00 Dinner Buffet \$41.00 Chef carver required @ \$100 per chef

MARINATED TOP SIRLOIN STEAK with MUSHROOMS, MARJORAM & RED WINE

Lunch Buffet \$30.00 Dinner Buffet \$37.00 Plated Dinner \$42.00

SUNDANCE MEATLOAF with MUSHROOM GRAVY

Lunch Buffet \$25.00 Dinner Buffet \$30.00

DR. PEPPER POT ROAST (minimum of 20 people)

Lunch Buffet \$26.00 Dinner Buffet \$31.00

TERIYAKI ROASTED PORK LOIN with TOASTED CASHEWS

Lunch Buffet \$25.00 Dinner Buffet \$30.00 Plated Dinner \$35.00 Plated 2nd Entrée \$8

GARLIC HERBED RACK OF PORK with CAMELIZED APPLES & ONIONS

Lunch Buffet \$25.00 Dinner Buffet \$30.00 Plated Dinner \$35.00 Plated 2nd Entrée \$8

HERB MARINATED RACK OF LAMB with PORT CHERRY REDUCTION

Plated Dinner \$51.00

CHICKEN PICCATA with LEMON BUTTER, ARTICHOKE & CAPERS

Lunch Buffet \$23.00 Dinner Buffet \$28.00 Plated Dinner \$33.00 Plated 2nd Entrée \$7.00

PISTACHIO CRUSTED CHICKEN BREAST with POMODORO SAUCE

Lunch Buffet \$24.00 Dinner Buffet \$29.00 Plated Dinner \$34.00 Plated 2nd Entrée \$8.00

PARMESAN CHICKEN CORDON BLEU with SPINACH CREAM SAUCE

Lunch Buffet \$25.00 Dinner Buffet \$30.00 Plated Dinner \$35.00 Plated 2nd Entrée \$8.00

LEMON THYME PETITE CHICKEN with WHOLE GRAIN MUSTARD SAUCE

Lunch Buffet \$25.00 Dinner Buffet \$30.00

PAN SEARED CHICKEN BREAST with PROSCIUTTO, SUNDRIED TOMATO & POLENTA with TOMATO CREAM SAUCE

Lunch Buffet \$24.00 Dinner Buffet \$29.00 Plated Dinner \$34.00 Plated 2nd Entrée \$7.00

GRILLED CHICKEN BREAST with SPINACH, ROASTED RED PEPPERS & FETA with SWEET PEPPER VINAIGRETTE

Lunch Buffet \$24.00 Dinner Buffet \$29.00 Plated Dinner \$34.00 Plated 2nd Entrée \$7.00

GRILLED CHICKEN BREAST with BLUE CRAB, ASPARAGUS, TOMATO and AVOCADO VINAIGRETTE

Lunch Buffet \$28.00 Dinner Buffet \$33.00 Plated Dinner \$38.00 Plated 2nd Entrée \$10.00

FALL / WINTER 2010

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PASTA & VEGETARIAN

LASAGNA

Traditional Bolognese with Sausage, Mozzarella, Ricotta Cheese and Marinara
or Grilled Vegetable Lasagna

Lunch Buffet \$24.00 Dinner Buffet \$29.00

CAJUN PENNE PASTA

GRILLED CHICKEN, ANDOUILLE SAUSAGE, SHRIMP & CAJUN CREAM SAUCE

Lunch Buffet \$24.00 Dinner Buffet \$29.00

SHRIMP & VEGETABLE LINGUINE with CHARRED TOMATO CREAM SAUCE

Lunch Buffet \$30.00 Dinner Buffet \$35.00

PENNE PASTA with TUSCANY SAUCE & PARMESAN CHEESE

Lunch Buffet \$22.00 Dinner Buffet \$27.00

Add Chicken for additional \$4 per person Add Shrimp for additional \$7 per person

OVEN BAKED CHEESE TORTELLINI PRIMAVERA with ROASTED GARLIC ALFREDO

Lunch Buffet \$23.00 Dinner Buffet \$28.00

Add Chicken for additional \$4 per person Add Shrimp for additional \$7 per person

WILD MUSHROOM RAVIOLI with CHARRED TOMATO SAUCE & QUESO FRESCO

Lunch Buffet \$23.00 Dinner Buffet \$28.00

Add Chicken for additional \$4 per person Add Shrimp for additional \$7 per person

STIR FRY VEGETABLES with MANGO CURRY SAUCE & BASMATI RICE

Lunch Buffet \$23.00 Dinner Buffet \$28.00

Add Chicken for additional \$4 per person Add Shrimp for additional \$7 per person

VEGETABLE UDON

Udon noodles with Stir Fry Vegetables, Tofu and Garlic Stir Fry Sauce

Lunch Buffet \$22.00 Dinner Buffet \$27.00

Add Chicken for additional \$4 per person Add Shrimp for additional \$7 per person

GRILLED VEGETABLE & GOAT CHEESE STRUDEL

with FIRE ROASTED PEPPER SAUCE & EXTRA VIRGIN OLIVE OIL

Lunch Buffet \$23.00 Dinner Buffet \$28.00 Plated Dinner \$33.00 Plated 2nd Entrée \$7.00

STUFFED BELL PEPPER with SUN DRIED TOMATO, BLACK BEANS, FETA & COUS COUS

Lunch Buffet \$23.00 Dinner Buffet \$28.00 Plated Dinner \$33.00 Plated 2nd Entrée \$7.00

STUFFED PORTOBELLO MUSHROOM with CREAMY RISOTTO & BLEU CHEESE

Lunch Buffet \$23.00 Dinner Buffet \$28.00 Plated Dinner \$33.00 Plated 2nd Entrée \$7.00

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HORS D'OEUVRES

Minimum order of 25 pieces required for all items.

The hors d'oeuvres on this page are not recommended to be passed.

POACHED JUMBO SHRIMP ON ICE with SPICY COCKTAIL SAUCE	\$3.75 Per Piece
TEMPURA PRAWNS or SESAME CRUSTED SHRIMP with Sesame Soy Dipping Sauce	\$3.75 Per Piece
CHICKEN TANDOORI SKEWERS with CUCUMBER YOGURT	\$3.25 Per Piece
THAI CHICKEN SATAY with COCONUT PEANUT SAUCE	\$3.25 Per Piece
JERKED BEEF SATAY with MANGO SRICHACHA DIP	\$3.25 Per Piece
SKEWERED FLAT IRON STEAK with TOMATILLO SALSA	\$3.50 Per Piece
BEEF CHURRASCO STEAK SATAY with LIME SOUR CREAM	\$3.50 Per Piece
MINI BEEF WELLINGTON	\$4.25 Per Piece
SMOKED HAM & ONION TART with BLACKBERRY PORT REDUCTION	\$3.25 Per Piece
PARMESAN ARTICHOKE HEART with SAUCE POMODORO	\$3.25 Per Piece
GRILLED VEGETABLES & GOAT CHEESE IN PHYLLO with ROASTED PEPPER SAUCE	\$3.50 Per Piece
FLATBREAD PIZZA with PESTO CHEVRE, OVEN ROASTED TOMATOES & ASPARAGUS	\$3.00 Per Piece
MINI PIZZETTIS Choice of: Smoked Mozzarella & Chilies, Artichoke and Goat Cheese, Thai Chicken, Kalamata Olive & Fontina Cheese, Vegetables & Sun-dried Tomato-Basil Pesto	\$3.00 Per Piece
EMPANADAS Choice Of: Spicy Shrimp, Grilled Vegetables, Chipotle Chicken or Barbequed Pork	\$3.75 Per Piece
QUESADILLAS with SOUR CREAM & SALSA FRESCA Choice Of: Chipotle Chicken, Three Cheese, Pulled Pork or Corn, Tomato & Black Bean	\$3.00 Per Piece

FALL / WINTER 2010

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The hors d'oeuvres on this page can be butler passed or displayed. Server passing fees will apply.

CRAB CAKE with MAPLE MUSTARD SEED SAUCE	\$4.25 Per Piece
SHRIMP SALAD on BELGIAN ENDIVE	\$4.00 Per Piece
TUNA TARTAR on CUCUMBER CHIP	\$4.50 Per Piece
RED PEPPERCORN CRUSTED TUNA on a WONTON CRISP Served Rare with Wasabi Ginger and Radish Sprouts	\$5.25 Per Piece
SMOKED SALMON on BRIOCHE, DILL CRÈME FRAICHE & LEMON ZEST	\$3.75 Per Piece
ROASTED GARLIC CHICKEN CAKE with CILANTRO LIME AIOLI	\$3.00 Per Piece
CURRY CHICKEN & MANGO SAVORY TART	\$3.50 Per Piece
GOAT CHEESE & APPLE TART	\$3.25 Per Piece
SPINACH SPANAKOPITA	\$3.50 Per Piece
BRIE & RASPBERRY IN PHYLLO	\$3.50 Per Piece
CANNELLINI BEAN & ARUGULA CROSTINI with PARMESAN	\$3.50 Per Piece
TINY STUFFED TOMATO CAPRESE	\$3.25 Per Piece
MUSHROOM PROFITEROLE	\$3.25 Per Piece
SUSHI SCENTED STICKY RICE CAKE with WASABI AIOLI & NORI	\$3.00 Per Piece
SICILIAN KALAMATA PHYLLO TART with Peppers, Pine Nuts and Feta	\$3.50 Per Piece
ASSORTED FOCACCIA BRUSCHETTA Choice of: Traditional Tomato Basil, Eggplant Puree with Sun-dried Tomato Pesto, Marinated Feta Cheese with Sweet Salsa Verde, Diced Grilled Vegetables & Blue Cheese	\$3.25 Per Piece
MINIATURE GRILLED SANDWICHES Choice Of: Reuben or Croque Monsieur	\$4.00 Per Piece
SOUP SHOTS (minimum of 50 of one type) Choice of one: Butternut Squash, Cream of Spinach, Cauliflower Bisque, Exotic Mushroom, Tomato Basil	\$3.75 Each

FALL / WINTER 2010

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HORS D'OEUVRE DISPLAYS & PLATTERS

All platters & displays require a minimum order for 25 people.

HOUSE-MADE DIP

Traditional Hummus, White Bean & Oregano, Bleu Cheese & Scallion,
Kalamata Olive Tapenade, Roasted Garlic & Onion.

Served with a Choice of: Tortilla Chips, Grilled French Bread, Toasted Pita Bread or Toasted Focaccia
\$3.00 per person per dip selection

MEXICAN LAYERED DIP with TORTILLA CHIPS

Guacamole, Fresh Salsa, Refried Beans, Sour Cream, Black Olives, Green Onions, Cheddar Cheese
\$60.00 (serves 25)

CRUDITÉ OF FRESH VEGETABLES with DIP

(Select one) Roasted Garlic & Onion, Herbed Yogurt or Bleu Cheese & Scallion
\$4.25 per person

GRILLED SEASONAL VEGETABLE PLATTER with DIP

(Select one) Roasted Garlic & Onion, Herbed Yogurt or Bleu Cheese & Scallion
\$5.25 per person

SUNDANCE MIXED GREENS OR CAESAR SALAD

\$5.00 per person

FRESH SEASONAL FRUIT TRAY with YOGURT DIP

\$4.50 per person

CHEESE BOARD of ARTISAN & DOMESTIC CHEESES & CRACKERS

\$6.50 per person

BAKED ARTICHOKE & CHEESE DIP with GARLIC CROSTINI

\$125.00 (serves 25 people)

MEDITERRANEAN ANTIPASTI

Prosciutto, Dry Cured Salami & Mortadella, Fennel Salad, Cured Olives, Marinated Artichoke Hearts,
Tomatoes, Mozzarella, Shaved Parmesan and Fresh Melon

\$9.00 per person

WOOD GRILLED SHRIMP PLATTER

With Mango Yogurt Sauce, Traditional Cocktail Sauce, or Spicy Citrus Chutney (Select One)
\$200.00 (serves 25)

SCOTTISH SMOKED SALMON

Capers, Chopped Onions, Lemon Wedges & Marbled Rye Crostini with Dill or Chive Crème
\$140.00 (serves 25)

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RECEPTION STATIONS & CARVINGS

Prices do not include chef attendants for stations. Servings are reception/hors d'oeuvres portions.

RAW BAR ON ICE

Crab Claws, Oysters on the Half Shell, Nantucket Littleneck Clams, Green Lip Mussels, Jumbo Shrimp, New Orleans Remoulade, Fresh Horseradish, Cocktail Sauce, Mignonette Sauce, Tabasco
Market Price (approximately \$65.00 per person) Minimum 50 people

PASTA STATION

Tortellini, Penne Pasta, Alfredo & Marinara Sauces, Parmesan, Breadsticks
\$10.00 per person
Add Italian Meatballs and Sausage for additional \$5.00 per person

MASHED POTATO BAR

Sour Cream, Chives, Bacon, Cheddar & Bleu Cheese, Roasted Garlic, Salsa Fresca, Sautéed Mushrooms
\$7.00 per person

BRINED AND ROASTED PORK STEAMSHIP

Bourbon Pecan Glaze & Buttermilk Biscuits
\$300.00 (30 servings)

MINT PESTO CRUSTED ROAST LEG OF LAMB

Mango Almond Chutney & Sundance Rolls
\$315.00 (25 servings)

ROASTED PRIME RIB

Au Jus, Gorgonzola Sauce & Sundance Rolls
\$350.00 (25 servings)

ROASTED TURKEY BREAST

Cranberry Marmalade, Traditional Gravy & Buttermilk Biscuits
\$250.00 (25 servings)

SALMON IN PARCHMENT

Whole Atlantic Salmon Filet with Fresh Lemon, Dill and White Wine & Sundance Rolls
\$275.00 (25 servings)

SEARED BEEF TENDERLOIN

Whole Grain Mustard Demi Glace & Sundance Rolls
\$425.00 (25 servings)

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DESSERT MENU

Buffet meals include one dessert selection; groups of 40 or more may select two dessert choices.

Plated meals include one dessert selection.

Additional Dessert Selections with a meal are \$4.00 per person per additional selection.

A la carte desserts are \$7.00 per piece.

Add \$3.00 to a buffet price to plate and serve dessert.

*** Indicates Desserts that cannot be plated.**

CAKES

Tres Leches Cake*

German Chocolate Cake with Coconut-Pecan Frosting*

Cinnamon Spice Carrot Cake with Orange Infused Cream Cheese Frosting*

Apple Cake with Macadamia Nuts and Spiced Cream Cheese Frosting *

Chocolate Decadence

CHEESECAKES

Butterscotch Cheesecake with Pecan Brittle

Alpine Mint Cheesecake with Andes Candy and Oreo Crust

Pumpkin Cheesecake with Caramel Sauce and Maple Infused Whip Cream

Vanilla Bean Cheesecake with Fruit Topping

Candy Bar Cheesecake in a Chocolate Crust

TARTS & PIES

Pecan Tart

Deep Dish Apple Pie*

Milk Chocolate Caramel Tart*

Maple Pumpkin Pie

Cherry Pie*

WARM PAN DESSERTS

Apple Cranberry Johnnycake Cobbler with Whipped Cream*

Apple Sultana Almond Crisp with Whipped Cream*

Chocolate Chip Croissant Bread Pudding with Crème Anglaise*

PICK-UP DESSERTS

Assorted Freshly Baked Jumbo Cookies

Assorted Bars – Sundance, Black & White, Brownies, S'mores, Rice Krispie Treats

Sundance's Assorted Miniatures (Selection might include: Truffles & Candies, Tarts, & Profiteroles)*

★ GOURMET PLATED DESSERT SELECTIONS ★ *Add \$2.00 for these selections*

INDIVIDUAL CHOCOLATE TRUFFLE CAKE

Dark Chocolate Fudge Brownie Cake with Chocolate & Caramel Sauces and Fresh Raspberries

INDIVIDUAL MILK CHOCOLATE CARAMEL TART

INDIVIDUAL LEMON CREAM TART with BLUEBERRY COMPOTE

INDIVIDUAL ORANGE SCENTED CHOCOLATE MOUSSE IN A CHOCOLATE CUP

INDIVIDUAL BANANA CHOCOLATE CHIP BREAD PUDDING with CRÈME ANGLAISE

FALL / WINTER 2010

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TIMPANOGOS DESSERT TABLE

The Timpanogos Dessert Table is buffet style self-serve desserts.

The table must be selected for your entire guaranteed head count.

In addition to the specific desserts selected, the table will be garnished with fresh fruit and a selection of Sundance's assorted miniature desserts and pastries.

DESSERT SELECTIONS

20 – 60 Guests	Select Three Items Below
61 – 150 Guests	Select Four Items Below
151 or More Guests	Select Five Items Below

\$16.00 per person

CAKES

Tres Leches Cake
 German Chocolate Cake with Coconut-Pecan Frosting
 Cinnamon Spice Carrot Cake with Orange Infused Cream Cheese Frosting
 Apple Cake with Macadamia Nuts and Spiced Cream Cheese Frosting
 Chocolate Decadence

CHEESECAKES

Butterscotch Cheesecake with Pecan Brittle
 Alpine Mint Cheesecake with Andes Candy and Oreo Crust
 Pumpkin Cheesecake with Caramel Sauce and Maple Infused Whip Cream
 Vanilla Bean Cheesecake with Fruit Topping
 Candy Bar Cheesecake in a Chocolate Crust

TARTS & PIES

Pecan Tart
 Deep Dish Apple Pie
 Milk Chocolate Caramel Tart
 Maple Pumpkin Pie
 Cherry Pie

WARM PAN DESSERTS

Apple Cranberry Johnnycake Cobbler with Whipped Cream
 Apple Sultana Almond Crisp with Whipped Cream
 Chocolate Chip Croissant Bread Pudding with Crème Anglaise

PICK-UP DESSERTS

Assorted Freshly Baked Jumbo Cookies
 Assorted Bars – Sundance, Black & White, Brownies, S'mores, Rice Krispie Treats

Pastry Chef  Meghan Roddy

FALL / WINTER 2010

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BAR BEVERAGE MENU

A minimum of \$300.00 must be spent per bar.
 Bartenders (and Cashiers for cash bars) are required and are billed at \$25/hour, 2 hour minimum.
 1 bartender/cashier recommended per 50 guests.

Bar Mix / Snack Mix \$2.00 per person

HOSTED BAR

CASH BAR

Hosted Bar prices do not include tax and service charge

Cash Bar prices include tax and service charge

SOFT DRINKS, BOTTLED WATERS, JUICES

Pepsi, Diet Pepsi, Dr. Pepper, Diet Dr. Pepper, Sunkist Orange, 7-Up, A&W Root Beer, Mountain Dew, Still & Sparkling Bottled Water Orange, Apple, Cranberry, Grape, Pineapple, Tomato

\$2.50 each

\$3.00 each

DOMESTIC BEER

Budweiser, Bud Lite, Coors Light, Amstel Light, O'Douls (non-alcoholic)

\$4.50 each

\$5.00 each

IMPORTED, PREMIUM & MICRO BEER

Pacifico, Heineken, Becks, Bass Ale, Guinness Stout, Squatters Hefeweissen, Pilsner St. Provo's Girl, Sierra Nevada, Buckler (non-alcoholic)

\$6.00 each

\$7.00 each

PREMIUM LIQUOR

Tequila- Cuervo Traditional, Vida 2000 (Utah's Own)
 Vodka- Stolichnaya, Absolut
 Scotch- Glenlivet, Dewars
 Rum- Myers Dark, Bacardi Light, Captain Morgan
 Gin- Bombay Sapphire, Tanqueray
 Whiskey- Jack Daniels, Crown Royal, High West
 Rendezvous (Utah's Own)
 Bourbon- Makers Mark, Knob Creek

\$6.50 each
 price does not include mixers

\$9.00 each
 price includes mixers

CORDIALS

Amaretto di Sorrano, Bailey's Irish Cream, Courvoisier VS, Sambuca, Kahula, Grand Marnier, B&B, Drambuie, Chambord, Frangelico

\$7.00 each

\$10.00 each

SUNDANCE LABEL WINES

See Wine List

\$11.00 per glass

FALL / WINTER 2010

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CATERING WINE SELECTIONS

As of August 2010

CHAMPAGNE & SPARKLING WINE

Domaine St. Michelle, Blanc de Blanc, Washington	NV	\$ 40
Gloria Ferrer, 'Royal Brut', Sonoma	NV	\$ 70
Veuve Clicquot, 'Yellow Label', France	NV	\$ 110
Moet White Star Extra Dry, France	NV	\$ 112

SAUVIGNON BLANC

Kim Crawford Sauvignon Blanc, Marlborough New Zealand	2008	\$ 32
Oyster Bay, Marlborough New Zealand	2007	\$ 39
*Sundance Honig, Sauvignon Blanc, Napa	2008	\$ 49

CHARDONNAY

BV Coastal, Napa	2007	\$ 33
Cupcake, Central Coast	2007	\$ 36
CK Mondavi Chardonnay, California	2008	\$ 40, 1500 ml
*Sundance Susie Selby, Chardonnay, Russian River	2007	\$ 49
Rodney Strong Chardonnay Reserve, Russian River	2006	\$ 54

WHITE VARIETALS

*Yellow + Blue Torrontes Organic, Argentina	2008	\$ 25
Hogue, Riesling, Washington	2007	\$ 37
Laurenz V, Singing Gruner Veltliner, Austria	2008	\$ 39
Kris, Pinot Grigio, Trentino-Alto Adige, Italy	2007	\$ 48
*Sundance Mer Soleil, Late Harvest Viognier, Central Coast	2001(375ml)	\$ 49

PINOT NOIR

Heron, California	2008	\$ 33
Cono Sur, Colchagua Valley, Chile	2008	\$ 39
*Latour, Valmoissine, Pays D'oc, France	2005-6	\$ 45
*Sundance DeLoach, 'Redford Cuvee' Russian River	2007	\$ 59

MERLOT

Ravenswood, 'Vintners Blend', California	2006	\$ 36
*Sundance Judd's Hill, Napa	2005	\$ 49
*Charles Krug, Napa	2005	\$ 57

CABERNET SAUVIGNON

I4 Hands, Washington	2007	\$ 30
CK Mondavi Cabernet, California	2007	\$ 40, 1500 ml
Louis Martini, Sonoma	2006	\$ 47
Moonschlein, Napa	2005	\$ 66
*Sundance Altamura, Cabernet, Napa	2006	\$ 70

RED VARIETALS

*Yellow+Blue Malbec Organic, California	2008	\$ 25
Pascual Toso, Maipu Valley	2008	\$ 36
Ravenswood 'Vintners Blend' Zinfandel, California	2006	\$ 38
Wishing Tree Shiraz, Australia	2006	\$ 40

*Vintners that use organic farming methods.

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