

# sundance

## CATERING MENUS WEDDING GUIDELINES & GENERAL INFORMATION



Updated May 2009

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.

The following wedding guidelines are mandated for all weddings at Sundance unless other arrangements or negotiations have been made in your specific contractual agreement.

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## Lodging Requirement

Events booked more than 61 days in advance require lodging accommodations for a minimum of two nights. Select weeks of the year require a three or five night minimum stay. Please contact the sales office for more details.

<b>Rehearsal Hall</b>	35 lodging rooms per night
<b>Creekside</b>	20 lodging rooms per night
<b>Screening Room</b>	20 lodging rooms per night
<b>Wasatch</b>	10 lodging rooms per night
<b>Bear Claw</b>	Requirement varies
<b>Elk Meadows</b>	Requirement varies

## Wedding Coordinator/Planner

Sundance will assign a catering manager for your wedding function to assist you in planning the Sundance aspects of your event (schedule of events, room set up, menus, audio visual requirements, lodging and guest activities). Sundance's catering managers do not act as wedding coordinators and are not responsible for the ceremony or procession, managing vendors arranged by the bridal party, the timing of the toast, cake cutting, etc. Your catering manager will ensure that all the menus, room design, food and facilities are set up and serviced to your specifications.

Sundance requires all brides work with a wedding planner to coordinate the timing and all the details of your wedding day. Your catering manager can refer you to our preferred vendors to make your own arrangements for a wedding coordinator, entertainment, flowers, cakes, etc. An on-site day of contact is required – please provide the name and contact information of your coordinator to your catering manager.

## Charges

All weddings are required to meet a contracted food and beverage minimum for your event(s) (please see your contractual agreement). This minimum does not include alcohol, audio visual, set up charges, room rentals, service charge, tax or any other miscellaneous charges.

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

All weddings at Sundance will be pre-paid in full based upon estimated/expected charges. Please refer to your schedule of deposits in your contractual agreement. Final prepayment must be made 5 days prior to your event. Sundance reserves the right to cancel your function if full prepayment has not been received. Any remaining balance at the conclusion of the event can be paid by check or credit card the day upon receipt of the final invoice. If payment is not presented within 10 days of receipt of the invoice, the credit card on file will be billed for all outstanding charges.

Room rentals apply to all events and are assessed per function space per day. Room rentals include the use of a basic sound system with a wired microphone and one hand held or lapel wireless microphone OR a CD player. Sundance service for wedding cake cutting is also included in your room rental fee.

A \$200.00 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 \$100 delivery charge will be added to all deliveries for catered food and beverage to guest rooms.

## SPRING / SUMMER 2009

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

## Menus & Details

Should you need additional menu options, we are happy to customize a menu for your special day. Menus and event details are due to your catering manager no later than twenty-one (21) days prior to the wedding. Food selections may not be changed inside of (7) days prior to the function without chef approval.

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.

All food and beverage items served in Sundance catering facilities must be provided through the Sundance catering office, other than the wedding cake and (traditional) table favors. 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 food 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 an additional fee for the second entrée; maximum of two entrées for plated events. Buffet dinners are the listed entrée price for a single entrée. Pricing for a buffet with multiple 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 the guaranteed number of guests.

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

A minimum of \$25.00 per person must be spent in food and beverage at all events.

## 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.

## Guarantees

The final guaranteed attendance for food and beverage functions is due three (3) full 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.

## SPRING / SUMMER 2009

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<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 wedding party is financially responsible for the guaranteed number of guests or the actual number of guests in attendance, whichever is greater. There will be a 10% surcharge assessed for any guests in attendance above 3% over your guarantee. If the final guaranteed number of guests exceeds the function space maximum capacity a 20% surcharge will be assessed on the overage.

Signed Banquet Event Orders (BEOs), and event resume if applicable, are required ten (10) days prior to the start of any function. If a signed BEO is not received prior to the event, the last Banquet Event Order sent will be accepted as approval.

## **Bar Service**

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 guests. Alcohol can be served in private functions daily from 10:00 AM until 1:00 AM.

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

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 alcohol orders must be submitted a minimum of 14 days in advance. Sundance can purchase and supply specially requested wine and liquor that is not on our wine list at the client's request, based upon availability from the UDABC. Advance payment is required for special orders and a minimum order/purchase amount will apply.

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.

Sundance bartenders keep a bar tab/inventory sheet for each event recording a group's consumption. Your wedding planner or a representative for the bridal party may review and sign-off on the inventory sheet at the close of each bar. If the bar control sheet is not reviewed by a coordinator or member of the wedding party at the conclusion of each function, the beverage quantities and billing may not be disputed.

## **Wedding Cakes**

Sundance is not able to provide wedding cakes. Please provide your own cake cutting and serving utensil. Indicate to your catering manager if you would like to keep the top layer of your cake and not have it cut. Please ask your baker to provide you with cake boxes to take home any leftovers.

## **SPRING / SUMMER 2009**

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

## **Banquet Equipment & Linen**

All specialty tables, chairs, linens and place settings must be arranged by Sundance. Please speak with your catering manager for options and pricing. Complimentary tables, chairs, linens and place settings can be utilized and are included as part of your room rental fee based upon a first request basis and availability of Sundance's current inventory. Complimentary linens are not floor length. Available table linen colors are cream, white, dark green, burgundy and black overlays. Napkins come in cream or white. Special orders and red & white check linens are available at the client's expense with a minimum two week notice.

## **Décor & Entertainment**

Access to the space(s) you are using for set up and decorating will be available 2 hours prior to your function unless additional time is contracted in advance. Décor may not be put anywhere around the resort other than in/at your contracted function space(s). All décor, materials and 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.

Sundance will charge a minimum \$100.00 clean up fee for throwing confetti, rice, flowers or birdseed. Clean up fees may also be assessed for any and all damages or extra clean up at the conclusion of your event (due to décor, outside vendors, guests, etc.).

## **Subcontractors**

The wedding party agrees to have any subcontracted companies (e.g. musicians, decorators, florists, production companies, wedding planners 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 décor, debris or display refuse. The wedding party is liable for any charges associated with damage to the premises. The wedding party will be billed for any labor charges associated with clean up or removal of the group's décor, minimum fee of \$100.

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.

## **Audio Visual**

Sundance requires that all audio visual equipment and services be provided through our in-house provider, Cornerstone (excluding photographers, videographers, DJs or entertainment). In the event that any AV is used from another AV vendor, there will be a minimum charge of \$200.00 per function assessed. Your room rental fee includes the use of a basic sound system with a wired microphone, one wireless microphone OR a CD player.

**SPRING / SUMMER 2009**

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## 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 weather, if the weather report predicts a 40% or more probability of rain for the afternoon or evening, a temperature below 65 degrees, or wind gusts in excess of 15 mph, your outdoor function will be relocated to your indoor weather back-up space.

## 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 wedding party 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 group will be responsible for the payment of any additional labor hours associated with the delayed starting time.

## 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.

## 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**  **Alvaro Cisneros & Mark Shoup**  
**Pastry Chef**  **Meghan Rule**

**SPRING / SUMMER 2009**

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## BREAK FOOD

### BUILD YOUR OWN TRAIL MIX

Assorted ingredients for guests to create their own trail mix. Items may include: Mixed Nuts, Sunflower Seeds, Sesame Seeds, Banana Chips, Assorted Dried Fruits, Coconut, Chocolate Chips, M&Ms. Served with Whole Fruit.

\$8.00 per person (minimum 15 people)

### FILM FESTIVAL

Fresh Popped Buttered Popcorn & Assorted Candy Bars / Movie Treats

\$9.50 per person

### HIT THE TRAIL

Homemade Sundance Trail Mix, Mixed Nuts, Assorted Granola Bars and Whole Fresh Fruit

\$11.00 per person

### SAVORY SNACKS

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

\$12.00 per person

### SOUTH OF THE BORDER

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

\$8.00 per person

### SUNDANCE COOKIE JAR

Fresh Baked Assorted Cookies, Brownies and Bars, Whole, Skim and Chocolate Milk

\$6.00 per person

## A LA CARTE BREAK ITEMS

From The Bakery (minimum order 1 dozen)

Assorted Pastries served with Butter and Jam .....\$31.00 per dozen

Assorted Muffins served with Butter and Jam .....\$31.00 per dozen

Blueberry Coffee Cake.....\$31.00 per dozen

Assorted Bagels served with Cream Cheese, Butter and Jam .....\$31.00 per dozen

Caramel Nut Sticky Buns .....\$33.00 per dozen

Assorted Sundance Jumbo Cookies ..... \$31.00 per dozen  
(Selection may include Chocolate Chip, Peanut Butter, White Chocolate Macadamia,  
Oatmeal Raisin, Double Chocolate Chunk, Sugar)

Assorted Sundance Dessert Bars .....\$31.00 per dozen  
(Selection may include Brownies, Black & White Bars, Rice Krispie Treats & Sundance Bars)

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Individual Yogurts .....	\$2.00 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 .....	\$1.00 per piece
Fresh Seasonal Fruit Tray with Yogurt Dip .....	\$4.00 per person
Crudités of Fresh Vegetables with Black Pepper Parmesan Dip .....	\$3.75 per person
Cheese Board of Artisan & Domestic Cheeses, Seasonal Fruit and Crackers .....	\$6.50 per person

## BEVERAGES

Eco Friendly – Bulk Bottled Water in a Crock Dispenser .....	\$5.00 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
Bottled 12 oz Dole Fruit Juices .....	\$3.00 per bottle
Fiji Bottled Water Litre Bottle .....	\$6.00 per bottle
San Pellegrino Litre Bottle .....	\$6.00 per bottle
Gatorade .....	\$3.50 per bottle
Sobe Assorted 20 oz Bottles .....	\$3.50 per bottle
Ice Tea, Lemonade, Fruit Punch .....	\$14.00 per carafe
Raspberry Lemonade .....	\$18.00 per carafe
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.....	\$70.00 per (2) gallons
Hot beverages will automatically be refreshed every 3 hours, unless directed otherwise.	

**Sundance is proud to serve Fair Trade Certified Coffee.**

**SPRING / SUMMER 2009**

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## SALAD SELECTIONS

One Salad Selection is included with all meals (lunch or dinner, plated or buffet).

An additional salad selection is additional \$2 per person or price listed.

For Buffet meals, add \$3.00 to entrée price to plate & serve the salad.

\*Indicates salads that may not be served for plated meals.

### 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

### GOURMET SALAD SELECTIONS

*Additional price per person next to each salad added to price of entrée*

Sundance Field Greens with Seasonal Berries, Cucumber & Pomegranate Vinaigrette \$3

Asian Salad of Nappa Cabbage & Assorted Lettuces, Toasted Slivered Almonds, Scallions, Mandarin Oranges & Sesame-Soy Vinaigrette \$3

Grilled Asparagus & Roasted Red Pepper Salad with Balsamic Reduction & Extra Virgin Olive Oil \$3

Grilled Vegetable & Bulgur Wheat Salad with Lemon & Olive Oil \$3

\*Panzanella Bread Salad: Cucumber, Tomatoes, Mozzarella, Red Onion & Basil Vinaigrette \$4

Italian Pasta Salad with Kalamata Olives, Roma Tomatoes, Roasted Pine Nuts, Fresh Basil and Sun Dried Tomato Vinaigrette \$4

Spinach Salad with Roasted Apples, Walnuts, Bleu Cheese & Raspberry Vinaigrette \$4

Sundance Wedge Salad with Bacon, Gorgonzola, Tomatoes and Ranch Dressing \$4

Caprese Salad of Mixed Greens with Buffalo Mozzarella, Plum Tomatoes, Fresh Basil & Balsamic Vinaigrette \$5

Sundance Cobb Salad with Bleu Cheese Vinaigrette \$6

Grilled Shrimp & Papaya Salad with Citrus Dressing \$7

\*Shrimp & Udon Noodle Salad with Teriyaki Ginger Dressing \$7

### SOUP DU JOUR

\$4.50

### SPRING / SUMMER 2009

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## ENTREE SELECTIONS

**Lunch & Dinner Buffets**

Menus include: Freshly Baked Bread and Butter,  
 One Salad Selection (see salad menu)  
 Chef's Choice of Seasonal Side Dishes – Vegetable and Starch,  
 Entrée Selection(s)  
 Dessert (see dessert menu),  
 Beverage Station of Iced Tea or Lemonade and Coffee

**Plated Dinners**

Dinner menus include: 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  
 with TOMATO FENNEL VINAIGRETTE**

Lunch Buffet \$26.00 Dinner Buffet \$33.00 Plated Dinner \$38.00 Plated 2<sup>nd</sup> Entrée \$10.00

**GRILLED ATLANTIC SALMON with LOBSTER SAFFRON CREAM SAUCE**

Lunch Buffet \$27.00 Dinner Buffet \$34.00 Plated Dinner \$39.00 Plated 2<sup>nd</sup> Entrée \$10.00

**GRILLED MAHI MAHI PUTTANESCA**

Lunch Buffet \$27.50 Dinner Buffet \$34.50 Plated Dinner \$39.50 Plated 2<sup>nd</sup> Entrée \$10.00

**BLUE CORNMEAL CRUSTED TROUT FILET WITH CILANTRO LIME SAUCE**

Lunch Buffet \$27.00 Dinner Buffet \$34.00 Plated Dinner \$39.00 Plated 2<sup>nd</sup> Entrée \$10.00

**SUNFLOWER SEED CRUSTED TROUT FILET with GARLIC ORANGE BUTTER**

Lunch Buffet \$27.00 Dinner Buffet \$34.00 Plated Dinner \$39.00 Plated 2<sup>nd</sup> Entrée \$10.00

**PAN SEARED TROUT FILET with a LEMON BUTTER NAGE**

Lunch Buffet \$27.00 Dinner Buffet \$34.00 Plated Dinner \$39.00 Plated 2<sup>nd</sup> Entrée \$10.00

**PISTACHIO CRUSTED HALIBUT with CITRUS SHALLOT SAUCE**

Lunch Buffet \$28.50 Dinner Buffet \$35.00 Plated Dinner \$40.00 Plated 2<sup>nd</sup> Entrée \$10.00

**PESTO CRUSTED HALIBUT with SUN DRIED TOMATO CREAM SAUCE**

Lunch Buffet \$28.50 Dinner Buffet \$35.00 Plated Dinner \$40.00 Plated 2<sup>nd</sup> Entrée \$10.00

**SESAME CRUSTED HALIBUT with GINGER PINEAPPLE PONZU SAUCE**

Lunch Buffet \$28.50 Dinner Buffet \$35.00 Plated Dinner \$40.00 Plated 2<sup>nd</sup> Entrée \$11.00

## SPRING / SUMMER 2009

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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.*

**ROASTED BUFFALO TENDERLOIN with BLACKBERRY REDUCTION**

Lunch Buffet \$48.00 Dinner Buffet \$53.00 Plated Dinner \$58.00

**SUNDANCE PEPPER CRUSTED BEEF FILET with MANGO CHUTNEY**

Lunch Buffet \$42.00 Dinner Buffet \$47.00 Plated Dinner \$52.00

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

Lunch Buffet \$35.00 Dinner Buffet \$40.00 Chef carver required @ \$100 per chef

**MARINATED TOP SIRLOIN STEAK with PINEAPPLE SALSA**

Lunch Buffet \$30.00 Dinner Buffet \$35.00 Plated Dinner \$40.00

**SUNDANCE MEATLOAF with MUSHROOM GRAVY**

Lunch Buffet \$24.00 Dinner Buffet \$29.00

**SUNDANCE 12 HOUR POT ROAST** (minimum of 20 people)

Lunch Buffet \$25.00 Dinner Buffet \$30.00

**TERIYAKI ROASTED PORK LOIN with TOASTED CASHEWS**

Lunch Buffet \$24.00 Dinner Buffet \$29.00 Plated Dinner \$34.00 Plated 2<sup>nd</sup> Entrée \$8

**GARLIC HERB RACK OF PORK with ANCHO STRAWBERRY BBQ SAUCE**

Lunch Buffet \$29.00 Dinner Buffet \$34.00 Plated Dinner \$39.00 Plated 2<sup>nd</sup> Entrée \$9

**HERB MARINATED RACK OF LAMB with RED WINE JUS**

Plated Dinner \$50.00

**PISTACHIO CRUSTED CHICKEN BREAST with CITRUS BEURRE BLANC**

Lunch Buffet \$23.00 Dinner Buffet \$28.00 Plated Dinner \$33.00 Plated 2<sup>nd</sup> Entrée \$9.00

**PARMESAN CHICKEN CORDON BLEU with SPINACH CREAM SAUCE**

Lunch Buffet \$24.00 Dinner Buffet \$29.00 Plated Dinner \$34.00 Plated 2<sup>nd</sup> Entrée \$8.00

**CHICKEN PICCATA with LEMON BUTTER, ARTICHOKE & CAPERS**

Lunch Buffet \$22.00 Dinner Buffet \$27.00 Plated Dinner \$32.00 Plated 2<sup>nd</sup> Entrée \$7.00

**ROTISSERIED CHICKEN with GREY POUPON MUSTARD SAUCE**

Lunch Buffet \$22.50 Dinner Buffet \$27.50

**CHICKEN OSCAR topped with CRAB, ASPARAGUS TIPS & HOLLANDAISE**

Lunch Buffet \$27.00 Dinner Buffet \$32.00 Plated Dinner \$37.00 Plated 2<sup>nd</sup> Entrée \$11.00

**STUFFED CHICKEN** (select one preparation)

**PROSCIUTTO, SUNDRIED TOMATO & POLENTA with TOMATO CREAM SAUCE**

**SPINACH, ROASTED RED PEPPERS & FETA with RED PEPPER PUREE**

Lunch Buffet \$25.00 Dinner Buffet \$30.00 Plated Dinner \$35.00 Plated 2<sup>nd</sup> Entrée \$8.00

**CRAB, SPINACH & CORNBREAD with CAJUN CREAM SAUCE**

Lunch Buffet \$27.00 Dinner Buffet \$32.00 Plated Dinner \$37.00 Plated 2<sup>nd</sup> Entrée \$9.00

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## VEGETARIAN &amp; PASTA

**LASAGNA**

Traditional Bolognese with Sausage, Mozzarella, Ricotta Cheese and Marinara

OR Grilled Vegetable Lasagna

Lunch Buffet \$22.00    Dinner Buffet \$27.00

**CAJUN PENE PASTA**

**GRILLED CHICKEN, ANDOUILLE SAUSAGE, SHRIMP & CAJUN CREAM SAUCE**

Lunch Buffet \$23.00    Dinner Buffet \$28.00

**FETTUCINI with GRILLED CHICKEN, ITALIAN SAUSAGE, ARUGULA,  
CANNELLINI BEANS & SAFFRON BUTTER SAUCE**

Lunch Buffet \$22.00    Dinner Buffet \$27.00

**SHRIMP & VEGETABLE LINGUINE with CHARRED TOMATO CREAM SAUCE**

Lunch Buffet \$29.00    Dinner Buffet \$34.00

**PENNE PASTA with TUSCANY SAUCE & PARMESAN CHEESE**

Lunch Buffet \$21.00    Dinner Buffet \$26.00

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 \$22.00    Dinner Buffet \$27.00

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 \$22.00    Dinner Buffet \$27.00

Add Chicken for additional \$4 per person,    Add shrimp for additional \$7 per person

**STIR FRY VEGETABLES with MANGO CURRY SAUCE & BASMATTI RICE**

Lunch Buffet \$22.00    Dinner Buffet \$27.00

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 \$21.00    Dinner Buffet \$26.00

Add Chicken for additional \$4 per person,    Add shrimp for additional \$7 per person

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

Lunch Buffet \$22.00    Dinner Buffet \$27.00    Plated Dinner \$32.00    Plated 2<sup>nd</sup> Entrée \$7.00

**STUFFED PORTOBELLO MUSHROOM with CREAMY RISOTTO & BLEU CHEESE**

Lunch Buffet \$22.00    Dinner Buffet \$27.00    Plated Dinner \$32.00    Plated 2<sup>nd</sup> Entrée \$7.00

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## BARBECUE BUFFETS

Live Grill in outdoor settings with uniformed chef, weather permitting.

All menus include Dessert (see dessert menu) and Beverage Station of Iced Tea or Lemonade and Coffee

**SUMMER GRILL**

Angus Beef Burgers, Bratwurst, Achiotte Marinated Boneless Chicken Breast, Potato Salad, Sundance Slaw, Baked Beans, Corn On The Cob, Watermelon, Soft Potato Buns, Sour Kraut, Caramelized Onions, Cheese, Lettuce, Tomatoes, Pickles, Onions & Condiments, \$34.00 per person

Add Buffalo Burgers or Utah Elk Bratwurst for additional \$8.00 per person

**CARRIBEAN GRILL**

Marinated Grilled Mango Chicken Breast and Jerk Pork Chops with Pineapple BBQ Sauce Caribbean Salad with Cucumber, Tomatoes, Avocado & Red Wine Vinaigrette, White Rice, Braised Black Beans, Vegetable Skewers, \$42.50 per person

**MEXICAN GRILL**

Chorizo Sausage, Marinated Grilled Chicken, Pulled Pork Carnitas, Carne Asada Top Sirloin Steak Mexican Green Salad with Cilantro Vinaigrette, Rice, Black Beans, Fresh Tortillas, Sour Cream, Queso Fresco, House made Guacamole and Pico De Gallo, \$44.50 per person

All BBQ menus below include: Fresh Baked Cornbread with Honey Butter, Potato Salad, Sundance Slaw, Molasses Baked Beans and Corn on the Cob (when unavailable – Corn Salad may be substituted) Dessert and Beverage Station

**SOUTHWESTERN BBQ**

Andouille Sausage, Marinated Chicken Breast, BBQ Beef Brisket, Southern Pulled Pork with Jack Daniel's BBQ Sauce, Roasted Corn & Jalapeno Relish \$43.00 per person

**SUNDANCE BBQ**

Chicken Breast with Mango BBQ Sauce, Chipotle-Garlic Shrimp, New York Steak with Ancho-Honey BBQ Sauce \$49.00 per person

**SOUTHERN STYLE BBQ PORK RIBS**

\$32.00 per person

**BBQ CHICKEN with MANGO BBQ OR JACK DANIELS BBQ SAUCE**

\$27.00 per person

**SPRING / SUMMER 2009**

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## Barbecue Buffet Menus Continued

### BUFFALO BURGER with CONDIMENTS & FIXINGS

\$34.50 per person

### UTAH ELK BRATWURST with CONDIMENTS & FIXING

\$29.50 per person

### HERB MARINATED QUAIL

\$38.00 per person

### GRILLED ATLANTIC SALMON with FRESH PICO DE GALLO

\$33.00 per person

### SOUTHWESTERN MAHI MAHI with ANCHO CHILI & CILANTRO RUB

\$34.50 per person

### GRILLED SHRIMP SKEWERS with PINEAPPLE RELISH

\$36.00 per person

### ACHIOTE MARINATED PRIME RIB EYE STEAK with ROASTED CORN RELISH

\$42.00 per person

### GRILLED FILET MIGNON with BALSAMIC RED ONIONS

\$47.00 per person

### GRILLED BUFFALO TENDERLOIN with BLACKBERRY REDUCTION

\$57.00 per person

### MARINATED GRILLED VEGETABLES

Red & Green Peppers, Red Onion, Eggplant, Squash and Portobello Mushrooms

Additional \$7.00 per person as a second entrée to any of the above selections



Red & white checked linens and wild flower centerpieces are the perfect additions to your BBQ for a Western themed dinner.

A Country, western or bluegrass band will have your guests tapping their toes while dining on our fabulous barbecue fare.

Ask your catering manager for details and pricing.



Banquet Chef  Mark Shoup & Alvaro Cisneros

SPRING / SUMMER 2009

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

## 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.

<b>TEMPURA PRAWNS or SESAME CRUSTED SHRIMP</b> with Spicy Coconut Peanut Sauce	\$3.75 Per Piece
<b>PANCETTA WRAPPED TUSCAN SHRIMP with ORANGE MUSTARD</b>	\$3.25 Per Piece
<b>POACHED JUMBO SHRIMP ON ICE with SPICY COCKTAIL SAUCE</b>	\$3.50 Per Piece
<b>INDIAN CHICKEN TANDOORI</b>	\$3.00 Per Piece
<b>CHICKEN PROVENCAL SATAY with FIGS &amp; KALAMATA OLIVES</b>	\$3.75 Per Piece
<b>THAI CHICKEN SATAY with COCONUT PEANUT SAUCE</b>	\$3.00 Per Piece
<b>SZECHUAN BEEF SATAY</b>	\$3.25 Per Piece
<b>KOREAN BEEF BULGOGI SATAY</b>	\$3.50 Per Piece
<b>MEDITERRANEAN SALAD STICKS</b> Fresh Mozzarella, Artichoke Heart, Sun dried Tomato & Kalamata Olive on Bamboo Skewer	\$3.75 Per Piece
<b>THAI BEEF SALAD in ENGLISH CUCUMBER CUPS</b>	\$4.50 Per Piece
<b>PORK POT STICKERS with PONZU SAUCE</b>	\$2.75 Per Piece
<b>ASIAN EGG ROLLS with TAMARIND SAUCE</b>	\$3.50 Per Piece
<b>CRISPY FRITTERS</b> Choice Of: Grilled Vegetables, Ham & Cheddar or Corn & Crab	\$2.75 Per Piece
<b>EMPANADAS</b> Choice Of: Spicy Shrimp, Grilled Vegetables, Chipotle Chicken, Or Barbequed Pork	\$3.50 Per Piece
<b>QUESADILLAS with SOUR CREAM &amp; SALSA FRESCA</b> Choice Of: Chipotle Chicken, Three Cheese, Pulled Pork Or Corn, Tomato & Black Bean	\$2.75 Per Piece
<b>WOOD FIRE PIZZETTIS</b> Choice of: Smoked Mozzarella & Chilies, Artichoke and Goat Cheese, Thai Chicken, Kalamata Olive & Fontina Cheese, Vegetables & Sun-dried Tomato-Basil Pesto	\$2.75 Per Piece

SPRING / SUMMER 2009

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The hors d'oeuvres on this page can be butler passed. Servers for passing are \$50 for up to 2 hours.

Minimum order of 25 pieces required for all items.

<b>SWEET POTATO CAKE</b> with CRÈME FRAICHE & CAVIAR	\$3.50 Per Piece
<b>CRAB CAKE</b> with CHIPOTLE PEPPER CREAM SAUCE	\$4.25 Per Piece
<b>SALMON CAKE</b> with AVOCADO LIME SAUCE	\$3.75 Per Piece
<b>ROASTED GARLIC CHICKEN CAKE</b> with CILANTRO LIME AIOLI	\$2.75 Per Piece
<b>SPICY SHRIMP CAKE</b> with RED CHILI AIOLI	\$3.50 Per Piece
<b>SHRIMP SALAD</b> on BELGIAN ENDIVE	\$4.00 Per Piece
<b>TUNA TARTAR</b> on CUCUMBER CHIP	\$4.50 Per Piece
<b>RED PEPPERCORN CRUSTED TUNA</b> on a WONTON CRISP Served Rare with Wasabi Ginger and Radish Sprouts	\$5.25 Per Piece
<b>ALBACORE TUNA &amp; AVOCADO WRAP</b> with SWEET ONION DIP	\$3.25 Per Piece
<b>SMOKED SALMON</b> on BLINI with CRÈME FRAICHE & CHIVES	\$3.50 Per Piece
<b>SMOKED SALMON &amp; CUCUMBER ROLL</b> with CHIVE CREAM	\$4.50 Per Piece
<b>PEKING DUCK ROLL</b>	\$3.75 Per Piece
<b>CURRY CHICKEN &amp; MANGO SAVORY TART</b>	\$3.25 Per Piece
<b>ASIAN BEEF TARTAR</b> on CRISPY WONTON	\$3.25 Per Piece
<b>BEEF CARPACCIO ON CROSTINI</b> with HORSERADISH & ARUGULA	\$3.50 Per Piece
<b>GOAT CHEESE &amp; APPLE TART</b>	\$3.25 Per Piece
<b>SPINACH SPANAKOPITA</b>	\$3.50 Per Piece
<b>MINIATURE GRILLED SANDWICHES</b> Choice Of: Reuben or Croque Monsieur	\$4.00 Per Piece
<b>ASSORTED FOCACCIA BRUSCHETTA</b> 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
<b>SICILIAN CAPONATA BEGGAR'S PURSE</b> Grilled Eggplant, Peppers, Pine Nuts and Feta in Puff Pastry	\$3.25 Per Piece
<b>SOUP SHOTS</b> (minimum of 50) Choice of one: Gazpacho, Vichyssoise, Cream of Spinach, Cauliflower Bisque, Wild Mushroom, Tomato Basil, Cream of Asparagus	\$3.50 Each

## SPRING / SUMMER 2009

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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  
\$3.75 per person

### GRILLED SEASONAL VEGETABLE PLATTER with DIP

(Select one) Roasted Garlic & Onion, Herbed Yogurt, or Bleu Cheese & Scallion  
\$5.00 per person

### SUNDANCE MIXED GREENS OR CAESAR SALAD

\$5.00 per person

### GRILLED ASPARAGUS & ROASTED RED PEPPER SALAD with BALSMIC REDUCTION

\$6.00 per person

### FRESH SEASONAL FRUIT TRAY with YOGURT DIP

\$4.00 per person

### CHEESE BOARD of ARTISAN & DOMESTIC CHEESES, SEASONAL FRUIT & CRACKERS

\$6.50 per person

### BAKED SPICY CRAB & SPINACH CHEESE DIP with GARLIC PARMESAN CROSTINI

\$150.00 (serves 25 people)

### 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 & Rye Crostini with Dill or Chive Crème

\$140.00 (serves 25)

## SPRING / SUMMER 2009

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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 Little Neck 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      With Italian Meatballs and Sausage      \$15.00 per person

### BAKED POTATO BAR

Butter, Sour Cream, Chives, Bacon Crumbles, Cheddar Cheese, Roasted Garlic, and Salsa Fresca  
\$5.00 per person

### ROASTED BUFFALO TENDERLOIN

Blackberry Reduction & Sundance Rolls  
\$600.00 (25 servings)

### FIG AND APPLE STUFFED ROASTED PORK LOIN

Sour Cherry Reduction, Mustard Remoulade & Sundance Rolls  
\$275.00 (25 servings)

### ROASTED LEG OF LAMB

Apple Mint Jelly & Sundance Rolls  
\$315.00 (25 servings)

### ROASTED PRIME RIB

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

### ROASTED TURKEY BREAST

Cranberry Relish, Traditional Gravy & Sundance Rolls  
\$250.00 (25 servings)

### SALMON EN CROUTE

Whole Atlantic Grilled Salmon Filet Baked In a Puff Pastry Shell, served with Tomato Chutney.  
\$275.00 (25 servings)

### WHOLE ROASTED SALMON

Mustard Dill Sauce & Sundance Rolls  
\$275.00 (25 servings)

### STEAMSHIP ROUND OF BEEF

Smoked Tomato Horseradish & Sundance Rolls  
\$600.00 (75 servings)

### SEARED BEEF TENDERLOIN

Mango Chutney, Gorgonzola Cream Sauce & Sundance Rolls  
\$425.00 (25 servings)

## SPRING / SUMMER 2009

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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 \$6.00 per piece.*

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

**\* Indicates Desserts that can be plated.**

### CAKES

Chocolate Peanut Butter Cake  
Lemon Cream Cake with Fresh Berries  
Chocolate Decadence\*

### CHEESECAKES

Coconut Cheesecake with Oreo Crust and Pineapple Topping\*  
Double Chocolate Cheesecake\*  
Vanilla Bean Cheesecake with Fruit Topping\*

### TARTS & PIES

Fresh Fruit Tart\*  
Twix Tart - Milk Chocolate Caramel Tart\*  
Key Lime Pie with Graham Cracker Crust  
Lemon Tart Garnished with Fresh Fruit\*  
Strawberry Rhubarb Crostata\*  
Mixed Berry Pie  
Cherry Pie

### WARM PAN DESSERTS

Peach, Apple or Blueberry Johnnycake Cobbler served with Whipped Cream  
Cherry Almond Crisp served with Whipped Cream

### PICK-UP DESSERTS

Assorted Freshly Baked Jumbo Cookies  
Assorted Bars – Sundance, Black & White, Brownies  
Sundance's Assorted Miniatures (Selection might include: Truffles & Candies, Tarts, & Profiteroles)\*

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

### PANNA COTTA in a CHOCOLATE SHELL

Milk Chocolate Panna Cotta in a Dark Chocolate Cup with Caramel Corn  
Strawberry Panna Cotta in a White Chocolate Cup with Mini Shortbread Cookie

### INDIVIDUAL TARTS

Milk Chocolate Caramel Twix Tart  
Lemon Cream Tart with Blueberry Compote

### OLD FASHIONED SHORT CAKE with CHANTILLY CREAM & SUGARED BERRIES

INDIVIDUAL BOUCHON CHOCOLATE CAKE with Chocolate & Caramel Sauce and Raspberries

SPRING / SUMMER 2009

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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

**\$15.00 per person**

#### CAKES

Chocolate Peanut Butter Cake  
Lemon Cream Cake with Fresh Berries  
Chocolate Decadence

#### CHEESECAKES

Coconut Cheesecake with Oreo Crust and Pineapple Topping  
Double Chocolate Cheesecake  
Vanilla Bean Cheesecake with Fruit Topping

#### TARTS & PIES

Fresh Fruit Tart  
Twix Tart - Milk Chocolate Caramel Tart  
Key Lime Pie with Graham Cracker Crust  
Lemon Tart Garnished with Fresh Fruit  
Strawberry Rhubarb Crostata  
Mixed Berry Pie  
Cherry Pie

#### WARM PAN DESSERTS

Peach, Apple or Blueberry Johnnycake Cobbler served with Whipped Cream  
Cherry Almond Crisp served with Whipped Cream

#### PICK-UP DESSERTS

Assorted Freshly Baked Jumbo Cookies  
Assorted Bars – Sundance, Black & White, Brownies  
Sundance's Assorted Miniatures (Selection might include: Truffles & Candies, Tarts, & Profiteroles)

**Pastry Chef  Meghan Rule**

**SPRING / SUMMER 2009**

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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

\$3.25 each

#### **DOMESTIC BEER**

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

\$4.50 each

\$5.75 each

#### **IMPORTED, PREMIUM & MICRO BEER**

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

\$6.00 each

\$7.50 each

#### **PREMIUM LIQUOR**

Tequila- Cuervo Traditional  
 Vodka- Stolichnaya, Absolut  
 Scotch- Glenlivet, Dewars  
 Rum- Myers Dark, Bacardi Light, Captain Morgan  
 Gin- Bombay Sapphire, Tanqueray  
 Whiskey- Jack Daniels, Segrans 7, Crown Royal  
 Bourbon- Makers Mark, Knob Creek

\$6.50 each  
 price does not include mixers

\$8.00 each  
 price does not include mixers

#### **CORDIALS**

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

\$7.00 each

\$9.00 each

#### **SUNDANCE LABEL WINES**

See Wine List

\$11.00 per glass

### SPRING / SUMMER 2009

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## CATERING WINE SELECTIONS

As of April 2009

## CHAMPAGNE &amp; SPARKLING WINE

Domaine St. Michelle, Blanc de Blanc, Washington	NV	\$ 45
Gloria Ferrer, 'Royal Brut', Sonoma	NV	\$ 70
Veuve Clicquot, 'Yellow Label', France	NV	\$ 110
Moet White Star Extra Dry, France	NV	\$ 112

## SAUVIGNON BLANC

Kenwood, Sonoma	2006	\$ 39
<b>*Sundance Honig, Sauvignon Blanc, Napa</b>	<b>2005</b>	\$ 49
Pike and Joyce, Adelaide Hills, Australia	2005	\$ 55

## CHARDONNAY

BV Coastal, Napa	2006-7	\$ 40
<b>Sundance Suzy Selby, Chardonnay, Russian River</b>	<b>2006</b>	\$ 49
Sonoma Cutrer, Russian River	2006	\$ 57

## WHITE VARIETALS

Beringer, White Zinfandel, Napa	2007	\$ 32
Hogue, Riesling, Washington	2007	\$ 37
Bodegas Ermita Veracruz, Verdejo, Spain	2005-7	\$ 38
Suavia, Soave Clasico, Italy	2007	\$ 45
Kris, Pinot Grigio, Trentino-Alto Adige, Italy	2007	\$ 48
<b>Sundance Mer Soleil, Late Harvest Viognier, Central Coast</b>	<b>2001(375ml)</b>	\$ 49

## PINOT NOIR

*Latour, Valmoissine, Pays D'oc	2005-6	\$ 45
<b>*Sundance DeLoach, 'Redford Cuvee' Russian River</b>	<b>2007</b>	\$ 65
Bouchaine, Carneros, Napa	2005	\$ 65

## MERLOT

Ravenswood, 'Vintners Blend', California	2006	\$ 39
<b>Sundance Judd's Hill, Napa</b>	<b>2005</b>	\$ 49
*Charles Krug, Napa	2003-5	\$ 57

## CABERNET SAUVIGNON

14 Hands, Washington	2006	\$ 35
Estancia, Paso Robles	2006	\$ 48
<b>Sundance Altamura, Cabernet, Napa</b>	<b>2005</b>	\$ 70
Beringer, 'Knights Valley', Napa	2006	\$ 72

## RED VARIETALS

Coltibuono, Cetamura, Chianti	2006	\$ 35
Colosi Rosso, Nero D'Avola, Sicilia	2006	\$ 36
Ravenswood 'Vintners Blend' Zinfandel, California	2006	\$ 38
Bolanda, 'Crianza', Navarra	2004	\$ 39
Wishing Tree, Shiraz, Australia	2006	\$ 40
Avignonesi Rosso, Rosso De Toscana, Italy	2005	\$ 45

\*Wineries that use organic farming methods.

## SPRING / SUMMER 2009

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