JACKSON HOLE
MOUNTAIN RESORT

BANQUET MENU

SUMMER 2023

BANQUET MENU

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ALL PRODUCTS DEPENDENT ON AVAILABILITY AND PRICES SUBJECT TO CHANGE WITHOUT NOTICE

PASSED

PASSED HORS d'OEUVRES

(6.oo per piece, minimum of 40 pieces per selection)

LAND

PORK BELLY B.L.T.
tomato chutney, arugula mayo, cheddar biscuit

GRILLED SNAKE RIVER FARMS BEEF
boursin polenta, jalapeño onion jam, whole grain mustard cream

SEARED DUCK BREAST
fingerling potato, black cherry jam, baby arugula

SMOKED BISON WELLINGTON
horseradish cream

BRAISED BISON SHORT RIB EMPANADA
pickled red onion, cilantro, roasted garlic aioli

BRAISED DUCK SPRING ROLL
gochujang, chili-lime cashews

PULLED CHICKEN AREPITA
white corn arepa, avocado sauce, cotija

CHICKEN AND LEMONGRASS POT STICKER
sweet sesame dipping sauce

SEA

YELLOWFIN TUNA TARTARE
crispy wonton, cucumber salad, crushed wasabi peas

HONEY GLAZED SHRIMP
creamy bacon jalapeño grits, scallion

SMOKED SALMON
rye toast, dill-caper sour cream, pickled red onion

CAVIAR BLINI
osetra caviar, creme fraiche, chives
(14.00 additional charge per piece)

CEVICHE SHOOTER
meyer lemon, sweet corn, crispy sweet potato

GUASACACA SHRIMP
avocado, chili-lime tajin oil, cilantro

MINI CRAB CAKE
chorizo-corn relish, cajun remoulade

VEGETARIAN

MUSHROOM PANISSE
goat cheese, caramelized onion jam

ANTIPASTO SKEWER
baby mozzarella, artichoke, sundried tomato

SWEET PEA ARANCINI
english peas, romesco, parmesan

ROASTED BUTTERNUT SQUASH
whipped boursin, spiced pepitas, balsamic glaze

GRILLED HALOUMI
peach chutney, pistachio, spiced honey, fresh mint

CURRIED MELON SOUP
coconut cream

TRUFFLED DEVILED EGGS

GAZPACHO SHOOTER
heirloom tomato, pepper, cucumber, caper berries

SLIDERS

(8.00 per piece, minimum of 40 pieces per selection)

GRILLED AMERICAN KOBE BEEF
applewood smoked bacon, tomato jam, idaho white cheddar, brioche

FALAFEL
tzatziki, oregano-shallot aioli, pickled onion

MINI LAMB GYROS
tzatziki, herbed feta, pickled cucumber, pita

BISON SLIDER
local blue, caramelized onion aioli, pickled jalapeño, brioche

THE GOBBLER
turkey breast, chipotle-cranberry mayo, arugula, potato roll

BBQ PORK BELLY
asian slaw, steamed bun, plum sauce

CHICKEN BISCUITS
fried chicken, chipotle ranch, spiced honey drizzle, butter pickles

CAPRESE
vertical harvest tomatoes, fresh mozzarella, basil, arugula, aged balsamic, focaccia

LATE NIGHT SNACKS

(8.00 per piece, minimum of 40 pieces per selection)

SAVORY

PARMESAN TRUFFLE FRIES
idaho potato, truffle, parmesan

MAC AND CHEESE SHOOTERS
tarragon-panko crust

CHICKEN AND WAFFLES
chipotle butter, maple syrup

LITTLE SMOKEY CORN DOGS
chili aioli, house bbq, beer cheese

PRETZEL BITES
beer cheese, whole grain mustard

SWEET

MILKSHAKE SHOOTERS
various flavors, alcoholic versions available

MINI BEIGNETS
local honey glaze

MINI CINNAMON ROLLS
various flavors, alcoholic versions available

WARM CHOCOLATE CHIP COOKIES

CARAMEL POPCORN
roasted peanuts

PLATED

All prices listed are per guest,

and include one starter, one entrée and one dessert.

For an additional starter course (four course meal), add 20.00 per guest.

For a tableside "choice of", add 18.00 per guest, per choice.

For "choice of" entrée, per guest price is based on the higher entrée price.

Items listed in RED are ONLY available in the summer.

All other items are available year-round.

STARTERS

SOUPS

WILD MUSHROOM VELOUTÉ
port reduction

ROASTED BUTTERNUT SQUASH SOUP
toasted pepita, aged balsamic

SUMMER CORN CHOWDER
charred jalapeño crème, sweet pepper oil

CHILLED CUCUMBER YOGURT
mint, dill, lemon oil
(ADD CRABMEAT – 5.oo per guest)

ROASTED RED PEPPER AND FENNEL
whipped goat cheese

SALADS

KALE AND GOLDEN BEET
winter kale, maple pecan, teton tome, ginger-honey vinaigrette

FIG, ARUGULA AND ENDIVE
local bleu crumbles, crispy pancetta, candied pecan, maple-orange vinaigrette

CLASSIC CAESAR
romaine, parmigiano reggiano, herbed focaccia crouton, traditional caesar dressing

GRILLED PINEAPPLE
local greens, crumbled goat feta, toasted macadamia nuts, orange blossom-basil vinaigrette

FRESH TOMATO-WATERMELON
ricotta, shaved fennel, basil syrup

CHARRED ASPARAGUS
burrata, radish sprouts, truffle honey, pistachio

ASIAN PEAR AND LOCAL ORGANIC GREENS SALAD
asian pear, honey-white balsamic, spiced cashew

FRESH PEA AND PANCETTA
arugula, snow pea, pecorino, lemon-tarragon vinaigrette

ENTRÉES

ENTRÉE DUOS

(not available when doing "choice of" entrée)

ROASTED TENDERLOIN OF BEEF AND LOBSTER TAIL
butternut hash, charred asparagus, wyoming whiskey cream sauce, bordelaise
145

FRENCHED CHICKEN BREAST AND JUMBO CRAB CAKE
carrot purée, shaved fennel salad with orange, chipotle hollandaise
135

BISON TENDERLOIN AND GRILLED JUMBO SHRIMP
roasted fingerling potato, chimichurri, charred broccolini
140

HERBED BEEF TENDERLOIN AND SEARED SKUNA BAY SALMON
crispy smashed yukon gold, charred broccolini, red wine demiglace, citrus-ginger cream
140

LAND

ROASTED FRENCHED CHICKEN BREAST
tricolor roast potato, charred broccoli, roasted garlic jus
105

ROASTED TENDERLOIN OF BEEF
goat cheese polenta, broccolini, chimichurri
120

PAN-SEARED DUCK BREAST
scallop potato, roasted beet, cherry jus
110

BRAISED BISON SHORT RIB
potato purée, wild mushroom, pickled onion, caramelized onion jus
115

SAGE-RUBBED TENDERLOIN OF BISON
farrow risotto, braising greens, blackberry jus
135

PAN-ROASTED CHICKEN BREAST
fingerling potato confit, asparagus succotash, lemon-rosemary jus
105

GRILLED LOIN OF COLORADO LAMB
charred tomato, grilled asparagus, sweet potato-wild rice pilaf, lamb jus
130

SEA

PAN-SEARED WHITE STURGEON
celery root purée, braised kale, apple vinaigrette, osetra caviar
135

SESAME-SEARED TUNA
ginger scallion rice, baby bok choy, miso-soy vinaigrette
125

YELLOWFIN TUNA AU POIVRE
white bean ragout with bacon, overnight tomato vinaigrette, panzanella salad
125

SKUNA BAY SALMON
herbed scalloped potato, tuscan vegetables, white wine sauce
120

PAN-SEARED IDAHO TROUT
braised swiss chard, butternut hash, beurre blanc
110

BLACK COD OSCAR
jumbo lump crab, artichoke-asparagus ragout, blood orange hollandaise
130

ALASKAN HALIBUT
charred broccolini, chorizo hash, avocado guasacaca
125

DESSERTS

(not available when doing "choice of" dessert)
Items marked with an asterisk (*) can be selected for a
Plated Dessert Duo for an additional 5.00 per guest.

CHOCOLATE TORTE*
raspberry coulis, vanilla cream, honey almond cookie

TOASTED CINNAMON BRIOCHE
seasonal fruit, champagne sabayon, vanilla cream

PUMPKIN CHEESECAKE*
gingersnap crust, maple granola, cranberry coulis

KEY LIME TART
toasted honey meringue, sunflower glass

STRAWBERRY SHORTCAKE*
olive oil cake, macerated strawberries, chantilly cream

BLACK COCOA CAKE*
grand marnier chocolate ganache, honeycomb brittle, orange marmalade

LEMON TART
lemon mascarpone, macerated berries, meringue cookies

DECONSTRUCTED TIRAMISU*
vanilla mascarpone mousse, bavarian cream, almond sponge cake, coffee bean crumble, almond tuile, kahlua reduction

STATIONED

(minimum of 20 people)

Reception stations are elegantly staged platters designed for "grab-n-go" service and guest grazing. They allow for more flexible eating times and require minimal interaction with the banquet staff.

A chef action station is a reception station where chefs or guests perform a type of action such as cooking, mixing, adding toppings, or plating meals. They allow guests to customize their meals and interact with chefs as they are cooking or plating their orders.

All prices listed are per guest.

Items listed in RED are ONLY available in the summer.
All other items are available year-round.

RECEPTION STATIONS

ANTIPASTI
selection of imported and domestic cured meats, specialty cheeses, black olive tapenade, grilled & fire-roasted vegetables, garlic crostini
15

"GRAB AND GO" CAESAR SALAD
spears of fresh romaine, crushed herb crouton, classic caesar dressing
10

FARMERS MARKET VEGETABLE CRUDITES
variety of fresh local vegetables, assorted dipping sauces
10

THE DAILY BREAD BOARD
focaccia, french baguette, lavash, and grissini
served with a selection of house butters, oils, vinegars
12

CHIPS AND DIP
grissini, lavash, house-made potato chips and pita crisps
served with a variety of dips, hummus, pesto, tapenade
12

SLOW ROASTED BBQ PULLED PORK
cornbread, biscuits, house bbq sauces, pickles, coleslaw
15

GRILLED CHEESE AND TOMATO SOUP

buttery grilled cheese sandwich
served with heirloom tomato soup shooters
15

SHRIMP COCKTAIL
poached shrimp on ice served with cocktail sauce and lemon wedges
24

CHEF ACTION STATIONS

SAVORY

PASTA
choice of two pastas: penne, cavatappi, orecchiette, potato gnocchi
choice of two sauces: pomodoro, alfredo, pesto
protein: herb-grilled chicken, italian sausage
cheese: parmesan, mozzarella
marinated artichokes, sundried tomatoes, peas, broccoli rabe, mushrooms, roasted garlic
20

ROASTED NATURAL TURKEY BREAST
cranberry chutney, turkey gravy
25

ROSEMARY ROASTED LEG OF LAMB
mint gremolata, lamb jus
30

HERB-ROASTED KING SALMON
chipotle hollandaise
25

GRILLED STRIPLOIN OF BEEF, DOUBLE R RANCH
red wine-truffle jus
30

GRILLED TENDERLOIN OF BEEF, DOUBLE R RANCH
wild mushroom bordelaise
MP

SAGE-RUBBED BISON TENDERLOIN
bourbon demiglace
MP

HAWAIIAN TUNA AU POIVRE
soy-balsamic glaze
MP

ROASTED ROCKY MOUNTAIN ELK
huckleberry glaze
MP

CEDAR-PLANKED SKUNA BAY SALMON
lemon-dill cream
MP

SWEET

SUMMER PEACH FLAMBÉ
warm lemon pound cake, vanilla bean ice cream, spiced berry compote
17

BANANAS FOSTER
warm chocolate waffles, vanilla bean ice cream
17

S'MORES
house-made graham crackers, marshmallow, hershey chocolate
18.50

SOFT-SERVE CUSTARD
choice of: vanilla or chocolate
toppings: sprinkles, shaved chocolate, m&m's, cookie crumbles, nuts, cherries
20

BUFFET

All buffets include a seasonal vegetable, chef's selection of fresh baked breads, and the non-alcoholic beverage package. All prices listed are per guest.

BASIC BUFFET

one salad, one accompaniment, one entrée, one dessert
72

INTERMEDIATE BUFFET

two salads, one accompaniment, two entrées, one dessert
102

ADVANCED BUFFET

two salads, two accompaniments, two entrées, two desserts
120

ADDITIONAL ITEMS

Salads	15
Accompaniments	17
Entrées	25
Desserts	12

SALADS

ORGANIC MIXED GREENS
heirloom tomato, english cucumber, sherry-shallot vinaigrette

CLASSIC CAESAR
romaine spear, torn crouton, shaved parmigiano reggiano

WYOMING HEIRLOOM TOMATO AND WATERMELON
fennel-sweet onion chow-chow, crumbled feta, watermelon, basil syrup

SUMMER CORN AND BLACK BEAN
scallion, diced pepper, cotija, chili lime vinaigrette

ROASTED BEET AND BABY KALE
shaved brussels sprout, crispy kale, parsnip chip, white balsamic vinaigrette

LITTLE GEM
shaved english cucumber, crumbled feta, mixed olives, roasted tomato vinaigrette

ARUGULA, FIG AND ENDIVE
local blue cheese, crispy pancetta, candied pecans, maple-orange vinaigrette

PEARL COUSCOUS
greek olives, local feta, caramelized fennel, heirloom tomato,
artichoke heart, lemon-tarragon vinaigrette

ROASTED PEAR, ARUGULA AND GOAT CHEESE
watermelon radish, sliced strawberries, red wine-pomegranate vinaigrette

ACCOMPANIMENTS

ROASTED FINGERLING POTATOES
applewood smoked bacon, caramelized sweet onion, rosemary

ROASTED ROOT VEGETABLE QUINOA
sherry-shallot vinaigrette

TRUFFLED MASHED POTATOES
local cheddar, chive

CRISPY HERB POLENTA
roasted wild mushroom

SUMMER SQUASH CHICKPEA STEW
coconut milk, lemon, parsley, curry butter

BACON-ROASTED BRUSSELS SPROUTS
asiago, pomegranate gastrique

SEASONAL ROASTED ROOT VEGETABLES

ASPARAGUS SUCCOTASH
sweet corn, asparagus, carrot, edamame

CRISPY SMASHED YUKON GOLD POTATOES

RATATOUILLE
zucchini, pepper, tomato, eggplant

TUSCAN VEGETABLES
heirloom cherry tomato, squash, zucchini, fresh basil

ENTRÉES

PAN ROASTED ORGANIC CHICKEN BREAST
lemon-rosemary Jus

OVEN ROASTED STEELHEAD
romesco, fried capers, pickled onions

COLUMBIA RIVER WHITE STURGEON
cauliflower purée, charred lemon, rosemary

BRAISED NATURAL CHICKEN
smoked bacon, roasted wild mushroom, pearl onion

BRAISED BEEF SHORT RIBS
creamy mixed grains, pickled shallots

PAN-SEARED SKUNA BAY SALMON
grilled scallion, crispy onion, dill cream

MISO-ROASTED STEELHEAD FILLET
spring roll salad, baby bok choy, ginger-sesame vinaigrette

MOJO MARINATED CHICKEN BREAST
mexicali corn, house mole

DESSERTS

PEACH COBBLER
streusel crumble, salted caramel sauce

MIXED BERRY COBBLER
streusel crumble, vanilla bean cream

WARM APPLE CRISP
streusel crumble, cinnamon whipped cream

BLACK MISSION FIG CLAFOUTIS
honey-soaked figs, amaretto crème anglaise

HONEY FLAN
vanilla custard, caramel, honey-candied ginger

SEASONAL BREAD PUDDING
seasonal fruit, bourbon crème anglaise

CHOCOLATE BREAD PUDDING
chocolate ganache, vanilla-bourbon crème anglaise

ASSORTED DESIGNER CUPCAKES

CHEF'S SELECTION TRIO
($12 ADDITIONAL CHARGE PER/GUEST)
assorted miniature desserts
chocolate, cream, citrus/fruit

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FAMILY-STYLE

Family-style dining experiences are customized and uniquely curated for each party. For reference, utilize the buffet menu and relevant pricing tiers. Contact the JHMR Banquet Manager to build your family-style menu today!

Family-style desserts can be selected from the following list, priced at 4.00 per guest per selection, at a maximum of 3 selections.

MINIATURE DESSERT OPTIONS

CANNOLI'S

CHEESECAKE BITES

COCOA CAKE BITES

CREAM PUFFS

CUPCAKES

MACARONS

MINI PIES

MINI TARTS

MOUSSE CUPS

PETIT FOURS

TRUFFLES

ALCOHOL

LIQUOR PACKAGES

	Consumption (Price per Drink)
Premium	13
Grand	15
Yellowstone	17
Cordial	--
Luxury Mixers	--
Domestic Beer	7
Import/Micro Beer	8

ADDITIONAL BEVERAGE SELECTIONS MAY BE AVAILABLE UPON REQUEST
ALL PRODUCTS DEPENDENT ON AVAILABILITY AND PRICES SUBJECT TO CHANGE WITHOUT NOTICE

PREMIUM

Tito's Handmade Vodka

Beefeater London Dry Gin

Bacardi Superior Rum

Lunazul Blanco Tequila

Jim Beam Kentucky Straight Bourbon

Dewars White Label Blended Scotch

GRAND

Grey Goose Vodka

Aviation American Gin

Zaya Grand Reserva Rum

Casamigos Blanco Tequila

Casamigos Mezcal Joven

Basil Hayden's Kentucky Straight Bourbon

Glenlivet Single Malt Scotch 12 YR

YELLOWSTONE

JH Still Works Vodka

JH Still Works Great Grey Gin

Backwards Distilling Sword Swallower Rum

Wild Common Blanco Tequila

Wild Common Ensamble Mezcal

Grand Teton Distilling Colter's Run Small Batch Bourbon

Wyoming Whiskey Outryder Rye 7 YR

CORDIALS

Aperol

B & B

Bailey's

Campari

Carpano Antica Sweet Vermouth

Cointreau

Disaronno

Drambuie

Frangelico

Grand Marnier

Kahlua

Luxardo Maraschino

Rumple Minze

Tuaca

Vermouth, Dry

LUXURY MIXERS

The Luxury Mixer package includes fresh-squeezed juices, specialty syrups, and exotic garnishes. Specialty cocktails are included with the Luxury Mixer package.

BEER

Domestic Beer

Coors/Coors Light

Budweiser/Bud Light

Micro/Local Beer

Snake River Brewing

Roadhouse Brewing

Non-Alcoholic Beer

Becks N/A

Stella Artois N/A

Heineken N/A

Lagunitas IPNA

NON-ALCOHOLIC

San Pellegrino sparkling mineral water 10.oo

Acqua Panna still mineral water 10.oo

Fountain Drinks INCLUDED

Coffee Service INCLUDED

Tea Service INCLUDED

WINE

Our wine menu changes regularly due to fluctuating availability and quality.
Contact the Banquet Manager for the most updated wine bottle menu.