

# CUISINE UNLIMITED

CATERING & SPECIAL EVENTS

## **Savor the Summit**

**Home Grown in Summit County**

**Saturday, June 22, 2019**

**6:00 pm – 9:00 pm**

### ***Specialty Cocktails, Wine & Beverages***

High West Double Rye poured over an Ice Globe

High West Vodka Lemonade

Served in Kerr Jars

Wine to include selections of Park City Old Town Cellars &

International Wines

Soft Drinks & Ice Tea

Orange, Cinnamon & Vanilla Infused Water

### ***Butler Served Hors d'oeuvres***

Victory Ranch Porcini Flan in an Egg Shell

Topped with Crème Fraiche & Sautéed Mushrooms

Weber River Trout Cake

Avocado Mousse, Tabasco Pearls & Heber Valley Real Salt Foam

Bone Marrow Croquette with Gold Creek Farm Honey Fondue

Creminelli Charcuterie featuring Gold Creek Artisan Cheese

Lavender Honey & Aged Balsamic

***Formal Served Dinner***

Sweet Corn Gazpacho with Candied Bacon

Shaved Root Vegetables, Pea Shoots & Burrata Salad

Young Living Lavender Farms Sorbet

***Entrée Choice***

Elk Chop with Blackberry Port, Sweet Potatoes & Roasted Romanesco

Herb & Mustard Crusted Lamb Loin with Creamy Blueberry Polenta &  
Balsamic Braised Cipollini Onions

Pan Seared Salmon, Carrot Risotto, Sautéed Wild Mushrooms  
With a Minted Pea Puree

***Vegan Option***

Braised Trumpet Mushrooms, Shaved Fennel & Apple Salad with  
Toasted Walnut & Honey on Carrot Puree

***Dessert***

Layers of Dark & White Chocolate Mousse, Chocolate Pavlova,  
Whipped Cream & Almond Praline

Coffee Service with Dessert

**To Go Favors**

**\$170.00 per person**

Including beverage service

All dinner selections are final and paid in advance.

Service fee & tax additional

Gratuity at your discretion

**Order on line at [cuisineunlimited.com](http://cuisineunlimited.com) or call  
Isabelle at 385-246-8204 or Trina at 385-246-8214**

**Please note: reservations go very fast and not  
guaranteed without prepayment**