



# 2018 HOLIDAY PARTY AND EVENT RATES

GOOD FOR EVENTS NOVEMBER 1, 2018-  
JANUARY 31, 2019, SUNDAY-THURSDAY  
FRI+SAT ADDTL. \$250

## WHAT'S INCLUDED:

4 hour rental | Projector & Screen | Podium, Mic, Speaker  
Round tables, basic linens, chairs for up to 150 guests  
Festive holiday decor (December) | Free Wifi | Centerpieces

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### BREAKFAST FOR 30

**\$1300** (all inclusive)

Choose between 2 menus.

Additional guests \$17/pp.

Add a Bloody Mary or

Bellini bar for \$15/pp

### LUNCH FOR 30

**\$1500** (all inclusive)

Choose between 2 menus.

Additional guests \$20/pp.

Add beer and wine package

for \$18/pp

### DINNER FOR 30

**\$1700** (all inclusive)

Choose between 2 menus. Additional Guests \$28/pp.

Add full bar service! Talk to your sales manager for details and custom menus and rates.

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To book, contact Alecia at 435-649-2700 ext 207 or  
email [aoverman@thejeremy.com](mailto:aoverman@thejeremy.com)

## THE JEREMY CONTINENTAL

Orange Juice, Apple Juice,  
Coffee, Water  
Whole + Asst. Cut Fruit  
Asst. Pastries, Muffins, Butter +  
Jam  
Asst. Yogurt + Granola  
Breakfast Casserole of Egg,  
Hashbrowns, bacon  
Waffles w/maple syrup

## THE DAYBREAK

Orange Juice, Apple Juice,  
Coffee, Water  
Whole and Asst. Cut Fruit  
Baked Egg Frittata w/spinach,  
mushrooms, feta  
French Toast w/ maple syrup  
Breakfast sausage patties

\*\*Add a Bloody Mary or Bellini Bar for \$15/pp

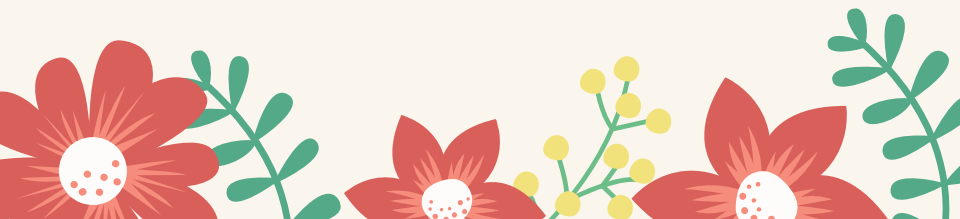
## THE TRIPLE S

Water, Lemonade, Ice Tea  
Tortilla Soup or Cream of  
Broccoli  
Spinach Salad w/craisins, feta,  
carrots, red onion or Caesar  
Salad w/croutons  
2 choices of pre-made  
sandwiches:  
-Turkey breast w/cranberry  
chutney, smoked gouda, bacon,  
tomato  
-Roasted Red Pepper, cucumber,  
avocado, sprouts, hummus,  
mozzarella  
Mini Lemon bars, brownie bites

## RANCH WRANGLER

Choose 2: SweetBBQ Pulled  
pork, grilled chicken,  
hamburgers, bratwurst  
Assorted Buns (GF available)  
Classic Potato Salad  
Coleslaw  
Maple Baked Beans  
Accompaniments (lettuce,  
cheese, tomato, etc)  
Assorted baked cookies

\*\*Add beer and wine service for \$18/pp



# THE WASATCH

Seasonal Winter salad - Chef choice  
Roasted Herbed Chicken Breast  
Braised Short Ribs  
Loaded Smashed Potatoes  
Seasonal roasted Vegetables  
Rolls + Butter  
Flourless Chocolate Cake, Mini  
Lemon bars

# THE MID MOUNTAIN

Apple Fennel Salad (mixed greens, candied pecans, bermuda onions, fresh mint, champagne vinaigrette)  
Roasted Herb Turkey Breast  
Choice of Virginia Pit Ham or Roasted pork loin with apple chutney  
Oven Roasted Red Potatoes  
Seasonal Roasted Vegetables  
Rolls + Butter  
Mini Cheesecake and Brownie Bites

# THE ULTIMATE

Upgrade to \$43/pp  
Seasonal Winter Salad - Chef Choice  
Baked Phyllo Salmon Florentine  
Carved Prime Rib Station  
Baked Mac + Cheese  
Garlic Roasted Red Potatoes  
Roasted Root Vegetables  
Rolls + Butter  
Seasonal bread pudding or New York Cheesecake w/Raspberry Sauce

\*Add an hors d' oeuvres platter!

Full bar service available.

Ask your sales manager for options and seasonal menus!



## hors d' oeuvres add-ons

### ANTIPASTO

Antipasto Platter -

Assorted cured meats,  
artisan cheeses, fresh  
mozzarella,  
grilled seasonal  
vegetables, roasted red  
peppers, marinated  
artichokes, roasted garlic,  
toasted crostini, fresh  
grapes and seasonal  
berries

\$350 sm/\$500 Md/\$700 Lg

Serves 40/70/100

### SMOKED SALMON

Smoked Salmon Platter -

red onion, caper, lemon,  
toasted crostini,  
cucumbers, dill lemon aioli

\$300S/\$450M/\$600L

Serves 40/70/100

### COLD SHRIMP

Cold Shrimp Platter

Large shrimp served on a  
bed of ice with lemon,  
zesty cocktail sauce

\$400S/\$650M/\$900L

Serves 40/70/100

### DESSERT

Hot Chocolate Station with  
fixings

Mini Fruit Tarts

Assorted baked cookies

Coconut macaroons

Individual Peppermint

Chocolate pudding

Cheesecake bites

\$300S/\$450M/\$600L

Serves 40/70/100

