

kimi's mountainside bistro

exclusive catering for Solitude Mountain Resort

Brunch Buffet

Omelette Station, Apple-wood Smoked Bacon, Maple Link Sausage
Home-style Breakfast Potatoes, Pecan Nut Danish, Fresh Fruit
Apple Cinnamon Crunch French Toast with Grade A Vermont Maple Syrup Bagels, Smoked
Salmon, Capers, Diced Red Onion, Cream Cheese
English Muffins, Sliced Cheese, Sliced Ham, Sliced Tomato
Lingonberry Preserves, Assorted Jelly and Softened Honey Butter

Freshly squeezed Orange Juice, Regular and Decaf Coffee, Hot Chocolate
Hot Tea, Water, Soda

Price per person: \$26.95 per person plus 8.95% Sales & Resort Tax and 21% Service Charge
Omelette Station Chef & Set-up: \$250
(50 person minimum for this price)

Mexican Lunch Buffet

White Corn Chips with Fresh Tomato Salsa, Homemade Guacamole and Sour Cream
Sautéed Beef Tips and Chicken Fajitas served with Warm Tortilla, Salsa & Guacamole
3 Cheese Quesadilla with Jalapenos
Spanish Rice
Grape Tomato, Black Bean and Roasted Corn Relish with Cilantro-Lime Vinaigrette
Key Lime Cheesecake Tartlettes
Kiwi Punch

Price per person: \$24.95 plus 21% service charge and 8.95% sales & resort tax
Add Spicy Grilled Shrimp Tacos with Cilantro Slaw and Poblano Salsa
\$6.00 per person

Lunch Entrée Choice of Two

Chicken Streudel – Puff Pastry stuffed with Chicken, Sautéed Vegetables and
Goat Cheese served with Whipped Potato and Dijon Creme Sauce

Curried Beef with Julienne Bell Peppers, Mushrooms and Basmati Rice

Swedish Meatballs with Lingonberry Sauce served with Whipped Potato

Chicken Penne Carbonara with Lemon Butter Broccoli

Roasted Spring Vegetable Penne with Fresh Tomato Basil Ragout and Garlic Bread

Rosemary Spice Rubbed Roasted Pork Loin with Sherry Mushroom Sauce and Roasted
Potatoes with Sautéed Vegetables

Herb-crust Chicken Breast Schnitzel with Whipped Potato and
Lemon Artichoke Beurre Blanc

Choice of two different entrees, also includes Caesar Salad, Mixed Green Salad, Dinner Rolls and
Herb Butter

Price per person: \$26.95 plus 21% service charge and 8.95% sales & resort tax

Wedding Lunch BBQ

Angus Beef Burgers with Cheese, Bacon, Lettuce, Tomato and Red Onion
Honey Roasted BBQ Chicken Thighs
Forest Berry BBQ Beef Brisket Sliders on Warm Potato Rolls
Chef Matt's Savory Cole Slaw with Cilantro & Golden Raisins
Red Potato Salad with Brown Mustard, Leeks and Capers
Corn Bread with Lingonberry Honey Butter
Home-style Potato Chips
German Chocolate Brownies

Price per person: \$27.95 plus 21% service charge and 8.95% sales & resort tax

Hors d'oeuvres Buffet

Macadamia Crusted Brie Cheese with Lingonberry Chutney and Crustini
Shrimp Cocktail with Tomato Avocado Relish
Flank Steak Skewers with Sesame Glaze
Spring Vegetable Wontons with Ginger Teriyaki Glaze
Toast Smögen Canapés – Shrimp & Crabmeat in a creamy Horseradish & Dill
Crème on toasted brioche
Warm Artichoke & Spinach Dip with Toastettes
Homemade BBQ, Coconut Curry and Sweet & Spicy Chicken Drumettes with Carrots, Celery,
Ranch and Homemade Bleu Cheese Sauce
Swedish Meatballs in Lingonberry Sauce
DESSERTS
Chocolate Decadence with Hazelnut Crème
Key Lime Torte

**Price per person: \$31.95 plus 8.95% Sales & Resort Tax and 21% Service Charge
(50 person minimum for this price)**

MEDITERRANEAN BUFFET

Roasted Red Pepper Hummus with Parmesan Pita Crisps
Chorizo Stuffed Portobello Mushrooms with Fresh Mozzarella
x x x
Greek Salad – Mixed Greens with European Cucumber, Grape Tomato, Red Onion, Pepperocini,
Kalamata Olives, Feta, Tzatziki and Fresh Herb Vinaigrette
x x x
Roasted Chicken and Lamb Kebabs with Warm Pita
Grilled Vegetable Orzo tossed with Extra Virgin Olive Oil, Citrus, Fresh Parsley and Feta
Tabuleh – Bulgur wheat with Diced Grape Tomato, Fresh Mint & Parsley, Garlic, Lemon
and Olive Oil
x x x
Baklava

Price per person: \$36.95 plus 21% service charge and 8.95% sales & resort tax

Nordic BBQ Buffet

Grilled Corn on the Cobb Salad with Grape Tomato, Butter Lettuce,
Bleu Cheese with Fresh Dill & Chive Vinaigrette

Coleslaw with Golden Raisin Sauce

x x x

Citrus & Thyme Warm Smoked Salmon with Fresh Herb Aioli and Basmati Rice

Grilled Dijon Marinated Chicken Breast with Garlic & Herb Whipped Potato

BBQ Short Ribs with Citrus Ginger Glaze, Baby Red Bakers and Garlic & Parsley Butter

x x x

Lemon Coconut Crème Torte

Rocky Road Torte

Price per person: \$37.95 plus 8.95% Sales & Resort Tax and 21% Service Charge

Country Italian Buffet

Antipasti Platter with Cambazola, Brie and Goat Cheese, Baby Sweet Peppers, Marinated
Mushrooms, Salami, Prosciutto, Grilled Asparagus, Roasted Beets and
Caramelized Dried Fruits and Nuts

x x x

Grape Tomato Caprese Salad with Baby Mozzarella, Fresh Basil, Citrus Tossed Arugula
and Fresh Basil

x x x

Four Cheese Manicotti – Pasta noodles stuffed with Goat, Asiago, Mozzarella and Ricotta Cheese,
Roasted Garlic and Spinach topped with Pomodoro and Shaved Parmesan

Bistecca a la kimistyle – Sliced Grilled Ribeye topped with Citrus Arugula, Shaved Parmesan and
Tomato Basil Relish

x x x

Tiramisu with Kahlua Ganache

Price per person: \$39.95 plus 8.95% Sales & Resort Tax and 21% Service Charge

All American BBQ Buffet

Wedge Salad with Bleu Cheese Dressing and Crumbled Bacon

Potato Salad with Diced Carrots, Celery, Green Onions, Bell Peppers, Radish tossed in
Mustard Horseradish Crème

Coleslaw with Cilantro and Golden Raisins

x x x

Grilled Chicken Quarters and Breast with Forest Berry BBQ Sauce
BBQ Pork Ribs

Vegetable Kebab with Ranch Dressing

Grilled Corn on the Cob with Cilantro Butter and Himalayan Pink Salt

Baked Sweet Potato with Brown Sugar Butter

x x x

Apple, Cherry or Blueberry Cobbler with Cinnamon Crème

Price per person: \$39.95 plus 8.95% sales and resort tax and 21% service charge

Buffet Ideas for Larger Groups Wedding Luncheon or Dinner Receptions

Chicken Wellington – Chicken Breast with Sautéed Mushrooms & Onions in Puff Pastry on a bed of Whipped Potato served with Sherry Mushroom Sauce

Beef Tips in a creamy Danish Blue Cheese Sauce with Mushrooms on a bed of Whipped Potato & Sautéed Vegetables

Herb Crusted Roasted Pork Loin with Sherry Mushroom Sauce and Roasted Potatoes with Sautéed Vegetables

Chicken Parmesan – lightly breaded Chicken Breast with Asiago Cheese served with Fresh Pasta & Marinara Sauce

Chicken Streudel – Puff Pastry stuffed with Chicken, Sautéed Vegetables and Asiago Cheese served with Whipped Potato and Sherry Mushroom Sauce

Beef Bourgeois with Mushrooms and Shallots served with Rice

Swedish Meatballs with Lingonberry Sauce served with Whipped Potato

Pork Loin stuffed with Dried Cherry and Fresh Thyme Bread Stuffing served with Whipped Potato and Vegetables

Penne Pasta with Chicken Breast, Feta Cheese, Kalamata Olives, Sundried Tomato and Garlic

Roasted Vegetarian Lasagna with Marinara Sauce and Garlic Bread

Herb-crusted Chicken Breast with Vegetable Israeli Cous Cous and Ancho Pepper Aioli

Crab Cakes with Ancho Aioli, Mango Chutney and Rice

Basil Pesto Stuffed Salmon with Chardonnay Sauce and Pressed Potato

Poached Salmon with Cucumber Noodles, Citrus Yogurt Sauce and Basmati Rice

Utah Trout with Balsamic Glaze served with Sautéed Spinach and Chardonnay Sauce

Grilled Salmon Fillet topped with Roasted Tomato & Pear Chutney and Basmati Rice

Dinner will include Creamy Artichoke Dip as an Appetizer, a House Salad with Balsamic Vinaigrette, Assorted Dinner Rolls, Sautéed Vegetables and Lingonberry Mousse Tartlettes for dessert.

Price per person: 2 entrée choices: \$39.95

3 entrée choices: \$41.95

Plus 21% Service Charge and 8.95% Utah State Sales Tax.

Carving Station Buffet – Traditional

Assorted European Relish Platter with Mixed Olives, Roasted Baby Peppers, Marinated
Button Mushrooms & Artichokes and Crudités with Fresh Herb Crème

Baked Brie topped with Balsamic Glazed Fruits & Nuts with Crustini and Crackers

Mixed Spring Lettuce with Grape Tomato, Cucumber Noodles, Asiago Cheese and Balsamic
Vinaigrette served with Assorted Dinner Rolls

Rosemary Roasted Turkey Breast with Whipped Potato, Shallot & Thyme Gravy and Dried
Cherry, Apricot and Crimini Mushroom Stuffing and Parsley Butter Baby Carrots

Mulled-spiced Wine Glazed Baked Bone-in Ham with Sweet Potato Mousse and Sautéed
Vegetables

Grilled Salmon Fillet with Roasted Tomato & Pear Chutney and Basmati Rice

Price per person: \$44.95

Plus 21% Service Charge and 8.95% Utah State Sales Tax.

Carving Station Buffet – European

Toast Solitude Canapé's – Shrimp & Crabmeat in a Dill & Horseradish Crème

European Antipasti & Cheese Platter with Prosciutto & Canary Melon with Arugula and
Citrus Vinaigrette, Roasted Baby Peppers with Mixed Olives & Baby Mozzarella, Goat
Cheese with Rosemary & Honey, Cambozola Cheese with Balsamic Glazed Fruits & Nuts
and Macadamia Crusted Brie with Lingonberry Chutney, Crustini and Crackers

Mixed Spring Lettuce with Feta and Fresh Citrus & Parsley Vinaigrette served with Assorted
Dinner Rolls

Herb-crusted Prime Rib with Horseradish Crème and Red Wine Demi with
Garlic Roasted Fingerlings

Beef Tenderloin with Béarnaise and Wild Mushroom Madeira
served with French Potato Gratin

Peppersteak with French Potato Gratin

Pork Tenderloin with Dried Cherry and Crimini Mushroom Stuffing

Cashew Crusted Sea Bass with Lingonberry Chutney and Chardonnay Sauce
with Fresh Herb Orzo

Baked Halibut with Shrimp & Crabmeat in a creamy Dill Chardonnay Sauce
with Citrus Orzo

Roasted Vegetable Lasagna with Sundried Tomato Béchamel and Garlic Toast

Shrimp Scampi Provençal with Fresh Herb Orzo

Price per person: 3 entrée choices: \$49.95

4 entrée choices: \$52.95

Plus 21% Service Charge and 8.95% Utah State Sales Tax.

Build your own Special Event Menu

Chose from our appetizer, entrée and dessert selections. Pricing will be assessed according to the number of people attending, the menu choices and number of selections chosen.

Appetizers

Toast Smögen Canapes -- Shrimp & Crabmeat in a Dill & Horseradish Crème

Toast Skagen – Shrimp in Rhode Island Creme

Chanterelle Mushroom Toast

Mixed Mushroom Bruschetta

Fava Bean & Tapenade Crustini

Gravad Lax Canapes

Smoked Salmon Canapes

Beef Greta Crustini – Beef Tenderloin in a Mustard Crème served on Crustini

Curry Chicken Toast topped with Pear, Raisin & Walnut Compote

Roasted Tomato & Pear Bruschetta

Swedish Shrimp Cocktail with Magasinet Sauce

Mexican Shrimp & Crabmeat Cocktail

Absolute Shrimp Cocktail with Avocado Chili Sauce & Citrus Aioli

Solwor's Shrimp Cocktail with Fresh Herb Crème

Gorgonzola Crustini with Pecans, Rosemary and Honey

Chevre balls with Fresh Herbs & Hazelnuts

Herb Crusted Gorgonzola and Goat Cheese Balls on a bed of
Micro Greens, Beets and Pine Nuts

Fresh Mozzarella wrapped in Prosciutto with Cardamom Crust served with Tomato Relish
and Toasted Focaccia Crustini

Dill & Lemon Hummus with Kalamata Olive & Feta

Hazelnut Crusted Brie with Lingonberry Chutney

Baked Cashew Crusted Camembert with Cloudberry Preserves

Herb Crusted Brie on Crustini with Hazelnuts and Honey

Macadamia Crusted Brie with Lingonberry Chutney

Portobello Mushroom stuffed with Chicken & Chorizo Sausage

Artichoke and Crabmeat Gratin with Asiago Crustini

Grilled Portobello Mushroom with Balsamic Glaze over

Baby Greens topped with Tomato Relish

Shrimp Provencale

Bleu d’Auvergne with Christmas Fruit Compote

Swedish Shrimp Cheese

Sandwiches

Croque Monsieur – Smoked Ham with Dijon Mustard and Tomato topped with Jarlsberg Cheese

Swedish Shrimp Smörgås with Fresh Herb Crème

Shrimp Quesadilla with Exotic Fruit Salsa

Soups

Asparagus Soup with Parmesan Crisp

Roasted Butternut Squash Soup

Broccoli, Cauliflower & Leek Soup

Dijon’s Vegetable Soup with Basil Pesto

Lobster Bisque

Shrimp Bisque

Potato & Leek Soup with Bleu Cheese Crisps

Cauliflower Soup with Prosciutto Crisps

Fish & Seafood Soup

Hearty Winter Bean Soup

Swedish Pea Soup with Ham & Cheese Crepes

Gramma’s Corn Chowder with Parmesan Crisps

Dijon’s Clam Chowder topped with Pancetta

Absolute’s Chantarelle Mushroom Soup with Bacon & Dried Lingonberries

Alaskan Salmon Chowder with Asiago Crouton

Salads

Roasted Baby Beets with Baby Field Greens tossed with Gorgonzola Vinaigrette and Pine Nuts topped with Goat Cheese Crustini

Shrimp & Asparagus Party Salad

Swedish Ham Salad with Petite Peas, Diced Red Pepper, Corn, Cucumber and

Chopped Leeks tossed in Fresh Parsley served on an Iceberg Salad Wedge topped with Rhode Island Sauce served with Warm Parsley Baguette.

Grilled Vegetable Salad with Shaved Parmigiano-Reggiano

Mexican Shrimp Salad with Corn, Cilantro, Petite Peas, Diced Baby Red, Orange and Yellow Peppers tossed in a Cilantro Dressing

Broccoli and Carrot Slaw in a Raspberry Mayonnaise
Bleu Cheese Slaw

Herb Marinated Carrot & Jicama Salad

Grape Tomato & Onion Salad

Cauliflower & Parsley Salad

Swedish Cucumber Salad

Swedish Red Beet Salad

Swedish Potato Salad with Capers and Leeks

Fire-Roasted Vegetable Salad with Kalamata Olives, Arugula & Feta

Roasted Baby Pepper Salad with Fresh Mozzarella & Olives

Cabbage and Baby Potato Salad with Dill Vinaigrette

Fresh Herb Cole Slaw with Jalapeno

Roasted Baby Pepper and Grape Tomato Salad

Canary Melon & Blackberries with Arugula & Citrus Vinaigrette

Side Dishes

Mediterranean Style Cous Cous

Grilled Zucchini & Squash Carpaccio with Arugula

French Vegetable Gratin

Roasted Baby Beets

Orzo with Roasted Vegetables & Vine Tomato Relish

Greek Orzo with Olives, Grape Tomato and Feta

Swedish style Orzo with Peas and Dill

French Potato Gratin

Herb Roasted Baby Red Skins

Sweet Potato Mousse

Provencale Potato

Dill-stewed Potato

Creamy Cucumber & Dill Salad

Fish & Seafood Entrees

Cashew Crusted Halibut with Lingonberry Chutney and Leek Puree

Panko Crusted Halibut Cakes topped with Fresh Herb Crème

Crab and Salmon Cakes with Dill and Lemon Crème

Spicy Crab and Shrimp Cakes with Ancho Pepper Aioli

Sesame Chili & Cilantro Halibut Cakes with Ginger Teriyaki Glaze

Fresh Lobster a la Sweden with Swedish Caviar “Lojrom” Lemon Crème

Baked Halibut topped with Morel Mushroom Crème

Pan-Seared Halibut with Sautéed Seafood in Dill Beurre Blanc

Scallops Provencale on Boursin Potato Puree topped with Tomato & Pear Chutney

Pasta Entrees

Penne Pasta with Steak Provencale topped with Fresh Basil Crème Fraiche

Chicken with Basil Pesto and Asparagus topped with Fresh Mozzarella

Chicken & Prosciutto Gemelli with Basil Pesto and Mushrooms
topped with Fresh Mozzarella

Teriyaki Steak & Vegetables with Penne Rigate topped with Chili Crème, Roasted Shallots
and Toasted Black & White Sesame Seed

Kimi's Steak Lasagna stuffed with Portobello Mushroom Provencale and Roasted Grape
Tomato Confit topped with Fresh Mozzarella and Freshly Shaved Parmesan

Penne Pasta tossed with Grape Tomato Confit and Fresh Mozzarella
topped with Fresh Basil Chiffonade

Shrimp & Crabmeat over Linguini

Diablo Shrimp & Lobster over Linguini

Swedish Shrimp and Crab Macaroni & Cheese

Linguini Carbonara with Baby Swedish Meatballs

Portobello Mushroom Ravioli with Grape Tomato Confit

Pasta Africana

Kimi's Karlek

Chef Ander's Penne a la Dijon

Meat & Poultry Dishes

Grapefruit Glazed Chicken with Roasted Shallots, Apricots, Parsnips & Fingerlings

Citrus Provencale Chicken with Yellow & Green Zucchini Carpaccio

Pepper Steak Provencale

Portobello-Crusted Prime Rib with French Vegetable Gratin and Port Wine Reduction

Absolute's Chicken Streudel with Fresh Mozzarella and Grilled Portobello Mushroom

Beef Tips in Blue Cheese Sauce with Orzo & Asparagus

Braised Beef au Bourgoigne with Rice

Pear Cider Marinated Pork Loin with Lingonberry Chutney

Mustard & Portobello Crusted Pork Roast with Herbes de Provence Vegetables

Grilled Mediterranean-Style Stuffed Flank Steak with Vegetable Israeli Cous Cous

Bacon Wrapped Pork Tenderloin Fillets with Honey Glazed
Cannellini Bean Puree

Citrus Provence Rubbed Leg of Lamb with Roasted Vegetable Orzo Salad

Pork Tenderloin Medallion Stroganoff

Herb Roasted Lamb Leg drizzled with Provencale Butter with Savoy Crème

Bistecca alla kimistyle

Shepherd's Pie a la kimistyle

Desserts

Lingonberry Pears with Hazelnut Crème

Lemon Coconut Squares

Swedish Gingerbread Cake with Lingonberry Crème

Absolute's Key Lime Cheesecake with Grande Marnier Crème

Mixed Fruit Crepes with Sabayon

Swedish Forest Berries with Marsala Sabayon

Chocolate Decadence

German Chocolate Cheesecake

Apple Cinnamon Crepe Torte