

DINING EXPERIENCES

JACKSON HOLE, WY



abode
LUXURY RENTALS

CONTENTS

Whether you're in the mood for a world-class dinner, a freshly shaken cocktail, or a quick bite waiting for you after a long day of adventure in the mountains, we are happy to offer a variety of options for any taste!

P.1 - PRIVATE CHEF LUNCHES

SALADS

SOUPS

SANDWICHES

PASTAS

P. 2 - PRIVATE CHEF DINNERS

APPETIZERS

SALADS

P. 3 - PRIVATE CHEF DINNERS

ENTREES

P. 4 - DROP OFF EXPERIENCES

SOUPS

SALADS

APPETIZERS

SIDES

P.5 - DROP OFF EXPERIENCES

ENTREES

P. 6 - DROP OFF EXPERIENCES

SANDWICH PLATTERS

DESSERTS

CHEF & CATERING MENU TERMS



PRIVATE CHEF LUNCHES

Includes 1 soup, 1 salad, & a 1 sandwich or pasta for \$252 per person

SALADS

Choice of 1

NICOISE SALAD

BLUEBERRY & BLUE CHEESE SALAD

WEDGE SALAD

CAESAR SALAD

SOUPS

Choice of 1

MOROCCAN CHICKPEA & KALE

BISON & BARLEY

CIDER & ONION SOUP

HEIRLOOM TOMATO & BASIL BISQUE

SANDWICHES

Choice of sandwich or pasta

CUBAN SANDWICH

RUBEN

PROCHETTA SANDWICH

BISON PATTY MELT

PASTAS

Choice of sandwich or pasta

CLASSIC CARBONARA

GOAT CHEESE STUFFED RAVIOLI

BOLOGNESE

PRIVATE CHEF DINNERS

Includes 1 appetizer, 1 salad, & 1 entree (choose tier option)

APPETIZERS

Choice of 1

DUKKAH CRUSTED LAMB CHOPS

Served with sweet pea pesto

POTATO LATKES

Served with spiced apple sauce & dill creme fraiche

ESCARGOT

Served with multigrain toast, morning dew mushrooms,
& parsley tarragon butter

STUFFED QUAIL

Served with chorizo cornbread stuffing & wild
mushroom gravy

CORNBREAD CRAB CAKE

Served with fire roasted jalapeno lime remoulade

SALADS

Choice of 1

ICEBERG WEDGE SALAD

Served with heirloom tomato, crispy bacon, pickled red
onion, shredded carrot, & gorgonzola cream dressing

CAESAR SALAD

Served with housemade croutons, kalamata olive, shaved
pecorino, & house made vinaigrette

WINTER CITRUS SALAD

Served with shaved fennel, orange & grapefruit segments,
candied pecan, goat cheese, & yuzu lemon vinaigrette

PRIVATE CHEF DINNERS

Includes 1 appetizer, 1 salad, & 1 entree (choose tier option)

TIER 1 - CHOOSE 1 ENTREE

For \$252 per person. Add butter poached lobster tail for \$36 or 4 alaskan spot prawns for \$36

BUTTER CHICKEN

Served with saffron lime yogurt, heirloom white rice, chickpeas, & seasonal vegetables

COFFEE BRAISED BRISKET

Served with creamy gruyere polenta & seasonal vegetables

SEARED HAMACHI

Served with house made green curry, heirloom white rice, & seasonal vegetables

TRADITIONAL BEEF BOLOGNESE

Served with penne, fresh basil, & garlic bread

TOGARASHI AHI TUNA

Served with fennel pollen, wasabi mashed potatoes, & seasonal vegetables

TIER 2 - CHOOSE 1 ENTREE

For \$324 per person. Add butter poached lobster tail for \$36 or 4 alaskan spot prawns for \$36

POTATO CRUSTED HALIBUT

Served with paprika fennel pollen compound butter, wild rice, & massaged kale

MISO RED SNAPPER

Served with farro & wild mushrooms

DRY AGED PRIME RIBEYE

Served with dark cherry pan sauce, sweet potato gratin, & seasonal vegetables

LOBSTER LINGUINI

Served with cured lemon & capers & garlic bread

TIER 3 - CHOOSE 1 ENTREE

For \$360 per person. Add butter poached lobster tail for \$36 or 4 alaskan spot prawns for \$36

LOBSTER RISOTTO

Served with saffron, NY white cheddar, roasted peppers, sweet peas, & pea tendrils

WAGYU BEEF FILET

Served with crispy potato cake & seasonal vegetables (choose red wine demi glaze or rich bearnaise sauce)

PAN SEARED CHILEAN SEA BASS

Served with citrus gremolata, heirloom tomatoes, lime infused olive oil, & boiled fingerling potatoes

ORA KING SALMON

Served with yuzu beurre blanc, honey miso fingerling potatoes, & seasonal vegetables

DROP OFF SIDES

Includes 4 servings

ROASTED CAULIFLOWER FLORETS

For \$36

CHIPOTLE GLAZED ROASTED SWEET POTATOES

For \$36

MORNING DEW MUSHROOMS & HERB BUTTER

For \$51

EDAMAME SUCCOTASH

For \$36

WHIPPED GRUYERE POTATOES

For \$36

CRISPY FINGERLING POTATOES

For \$36

CHARRED ASPARAGUS WITH LEMON

For \$36

CREAMY FOUR CHEESE MACARONI

For \$36

DROP OFF SOUPS

Includes 4 qt.

CLASSIC CHICKEN NOODLE SOUP

Served with chicken bone broth, tender carrots, celery, wide egg noodles, & chicken for \$36

BISON & BARLEY SOUP

Served with bison, bone broth, vegetables, & barley for \$36

FENNEL & LEEK SOUP

Served with vegetarian & dairy free creamed fennel & leeks for \$36

DROP OFF APPETIZERS

Serves 6-8

GUACAMOLE

Served with ripe avocado, tomato, cilantro, lime, red onion, sea salt, & blue corn tortilla chips for \$26

ORGANIC CRUDITE

Served with baby bell peppers, heirloom carrots, celery, persian cucumbers, & whipped dill dip for \$44

HUMMUS

Served with whipped chickpeas, roasted garlic, tahini, & almond crackers for \$26

LOCAL CHARCUTERIE BOARD

Served with assorted salami, prosciutto, capicola, assorted cheese, crackers, candied nuts, & fig jam for \$180

DROP OFF SALADS

Includes 4-6 servings

BABY ARUGULA & STRAWBERRY SALAD

Served with honey balsamic cured strawberries, toasted pistachio, crumbled feta, & strawberry mint vinaigrette for \$72

POWER GREENS CAESAR SALAD

Served with shaved parmesan, herbed croutons, & caesar vinaigrette for \$65

CUCUMBER MELON SALAD

Served with cucumber, melon, mint, crushed macadamia nuts, & meyer lemon vinaigrette for \$72

GARDEN FARRO SALAD

Served with baby arugula, cucumber, basil, marinated tomatoes, shaved carrots, parmesan, & meyer lemon vinaigrette for \$65

DROP OFF ENTREES

BISON HANGER STEAK

Served with pan seared bison hanger steak & dark cherry pan sauce. Serves 6-8 for \$288

STEELHEAD TROUT FILLTER

Served with seared trout & a lemon caper butter sauce. Serves 1 person for \$44

BISON MEATLOAF

Serves 6-8 for \$468

SNAPPER WITH WHITE MISO BROTH

Served with roasted wild caught snapper, sauteed heirloom tomato with spinach, local mushrooms, peas & pea shoots, & miso broth. Serves 6-8 for \$396

WAGYU BEEF RIBEYE

Served sous video to medium rare with demi sauce on the side. Serves 1 for \$58

CRAB CRAKES

Served with pan seared lump crab cakes, sweet corn, & edamame succotash for \$432

BUROBUTA PORK LOIN

Served with seared kurobuta pork loin, braised fennel & apple chutney with golden raisins. Serves 6-8 for \$433

PORK BELLY

Served with salt curated roasted pork belly, celery, sliced asian pear micro shiso, & roasted apple cider slaw. Serves 6-8 for \$433

CLASSIC LASAGNA

Served with beef & tomato ragu, fresh pasta sheets, mozzarella, ricotta, & basil. Serves 6-8 for \$144

DROP OFF SANDWICH PLATTERS

Includes 6 sandwiches. Gluten free bread available upon request

TURKEY BACON CLUB

Served with herb aioli, roasted turkey, bacon, alfalfa sprouts, leaf lettuce, & whole grain bread for \$139

HAM & SWISS

Served with honey mustard, brown sugar ham, provolone cheese, pickles, tomatoes, leaf lettuce, & brioche for \$139

ROAST BEEF

Served with horseradish aioli, grilled onions, roasted tomato, sharp cheddar cheese, & brioche for \$139

SMOKED CHICKEN SALAD

Served with hickory smoked chicken, celery, red onion, dijonnaise, radish sprouts, leaf lettuce & whole grain bread for \$139

DROP OFF DESSERTS & BAKED GOODS

BRICOHE ROLLS

1 dozen for \$36

CHOCOLATE CHIP COOKIES

1 dozen for \$36

SNICKERDOODLES

1 dozen for \$36

OATMEAL RASIN COOKIES

1 dozen for \$36

GLUTEN FREE ENERGY BITES

1 dozen for \$36

ASSORTED FRUIT

1 each for \$21

ASSORTED FRENCH MACARONS

1 dozen for \$35

CHEF & CATERING MENU TERMS

CANCELLATION OF SERVICE

Please note that certain service providers may have different cancellation policies or change fees, which our Concierge Team will make you aware of. Abode's standard cancellation policy is based on the number of days cancelled from the date of service, and refund amount minus concierge service fees:

15 days or more, receive a 100% refund

10 - 14 days, receive a 75% refund

8 - 9 days, receive a 50% refund

0 - 7 days, no refund

PRIX FIXE MENUS

These menus have been curated with the help of both our concierge team and culinary team to create an amazing dining experience. Substitutions and modifications allowed for dietary or food allergy restrictions only. Additional modifications may result in a price change based on current market pricing & availability.

GRATUITY & TAXES

Gratuity for the culinary team has been built into menu pricing. If the Concierge Team or culinary partners exceed your expectation you are more than welcome to compensate them additionally. If you would like us to add this to your invoice with Abode, please let us know. Unless otherwise previously mentioned in writing, all prices include state and local taxes. Last minute requests or customizations may be subject to additional fees.

CHEF ACCESS

For in-person cooking, the culinary team will plan on arriving at your Abode 1.5 - 2.0 hours before your desired meal time. When possible, a member of the Abode team will meet the culinary team on site and grant them access to your Abode-so you will not have to be present.

BILLING

All charges for services procured in this document will be added to your balance due with Abode and charged to the credit card we have on file. If we do not have your payment information in our system we will request it over the phone only. We value your privacy and will NEVER share your payment contact information without your consent. Your credit card will be charged once you confirm your order. By procuring any of the items in this document you are agreeing to these terms of service.

it's time to live your story

Contact our Concierge Team today to start
planning your custom experience, #OnlyAtAbode
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