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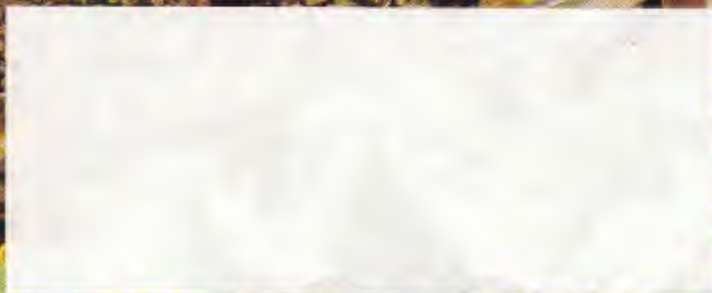
PASSPORT TO FLAVOR

CATERING MENUS OPEN UP
TO EXOTIC GLOBAL
INFLUENCES

FEATURING

Innovative Buffets
and Memorable
Stations

The Dessert Designs
of Amy Atlas





Bounty on the Slopes

At the St. Regis Deer Valley resort in Park City, Utah, newly appointed chef de cuisine for the hotel's J&G Grill, Shane Baird, has created a mouthwatering menu for the Ski Beach Buffet—a sumptuous feast that welcomes skiers right off the slopes on “the beach,” the hotel’s private expanse of snow-covered lawn.

“This is a chef’s buffet, with nose-to-tail meats and sourcing from the farms and purveyors we love out here in Utah, like Clark’s Farm, Paisley Farms and the Beehive Cheese Company,” says Baird. “Since the Ski Beach is outside, I am big on grilled, smoked and braised meats, which maintain their flavor in spite of alpine temperatures. The buffet is an incredible event mid- or post-ski, and we set an ambiance with the Garden of Fire flaming and tunes rocking. Our cooking sends up smoke signals so skiers on the trails glimpse what’s going on from the peak, and they can most definitely smell the menu offerings if they’re skiing down the Deer Hollow trail that leads right to the beach.”

Menus for the Ski Beach Buffet rotate weekly, but sample items include:

- French Fry Bar, where guests can choose from such toppings as chili cheese, local Beehive’s white cheddar cheese, cilantro and jalapeños.

- Kalua pig with sesame seeds (a nod to Baird’s hometown of Honolulu)

- Soy rosemary marinated Wagyu sirloin

- Braised lamb necks, served with parmesan grits and herbs from Clark’s Farm in Bear Lake, Utah

- Organic burgers from Niman Ranch, with such toppings as balsamic onions, local white cheddar, slab bacon, house-made pastrami and pork belly

- U-10 scallop skewers from Ingrid Bengie Seafood

- Salad with garbanzo beans, chorizo vinaigrette and local feta cheese

- Wedge salad with blue cheese, Niman Ranch bacon and sourdough croutons



Photos: David Calverly of the St. Regis Deer Valley