

DINING EXPERIENCES

JACKSON HOLE, WY



abode
LUXURY RENTALS

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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!

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PRIVATE CHEF BREAKFASTS

Starting at \$155 per person

BREAKFAST OPTIONS

Choice of 1. Comes with fresh cut fruit, coffee, & juice.

AVOCADO TOAST

With smashed avocado, marinated cherry tomatoes, sprouts, goat cheese, shaved red onions, whipped dill cream cheese, crispy bacon, everything bagel seasoning, hot sauce, & local sliced bread

HUEVOS RANCHEROS

With fresh corn tortillas, fried eggs, refried beans, pico de Gallo, sliced avocado, & cotija cheese

SMOKED CORNED BEEF & EGGS

With cherry wood smoked corned beef, root vegetable hash, & eggs cooked to order.

SHAKSHUKA

With eggs poached in tomato sauce, olive oil, peppers, onion, garlic, cumin, & paprika

GRAB AND GO OPTIONS

Includes 1 burrito/sandwich & 1 pastry. Comes with coffee, sweetener, dairy & to-go cups.

BREAKFAST BURRITO

With sausage potatoes, cheese, & salsa verde

VEGETARIAN BREAKFAST BURRITO

With sweet potatoes, black beans, eggs, pico de gallo, & salsa verde

BREAKFAST SANDWICH

With egg whites, cheese, mustard aioli, sprouts, & a brioche bun

BACON BREAKFAST BAGEL SANDWICH

With thick cut bacon, cheddar cheese, dill mustard aioli, sprouts, & an everything bagel

and...

CINNAMON ROLL

CHOCOLATE CHIP BANANA MUFFIN

LOCAL HUCKLEBERRY MUFFIN

PRIVATE CHEF LUNCHESES

Starting at \$155 per person.

SALADS

Choice of 1

NICOISE SALAD

With house cured steelhead trout, vertical harvest mixed greens, haricot vert, roasted potato, Kalamata olive, cherry tomatoes, boiled eggs, & red wine vinaigrette

WEDGE SALAD

With iceberg lettuce, pickled red onion, heirloom tomato, candied pepper bacon, toasted pumpkin seeds, & classic ranch dressing

SLICED PEAR & BLUEBERRY SALAD

With fresh baby spinach, gorgonzola, candied walnuts, & yuzu vinaigrette

BABY BEET SALAD

With puff quinoa, pistachio & toasted pepita granola, goat cheese spread, hydroponic mixed greens, olive oil, & white balsamic vinaigrette

SANDWICHES

Choice of 1

CUBAN SANDWICH

With pulled mojo pork, thinly sliced honey ham, pickles, Swiss cheese, & dijonaise

RUBEN

With homemade sauerkraut, thinly sliced corned beef, Swiss cheese, one thousand island dressing, & rye bread

BISON PATTY MELT

With local morning dew mushrooms, caramelized onions, sharp cheddar cheese, frieze, heirloom tomatoes, & rye bread

DESSERTS

Choice of 1

FRUIT SORBET WITH FRESH MINT

CHURRO CHEESECAKE

BANANA PUDDING

PRIVATE CHEF LUNCH PACKAGES

Starting at \$155 per person.

CHICKEN RISOTTO PACKAGE

NICOISE SALAD

With house cured steelhead trout, vertical harvest mixed greens, haricot vert, roasted potato, Kalamata olive, cherry tomatoes, boiled eggs, & red wine vinaigrette

WHOLE SMOKED CHICKEN

SPRING PEA RISOTTO

SEASONAL VEGETABLES

SORBET

With fruit & fresh mint

TACO LUNCH PACKAGE

FRIED POTATO CAKE

With goat cheese, chimichurri, & avocado

MEXICAN STREET CORN

With blue corn tortilla chips

BBQ BEEF BRISKET TACOS, PORK CARNITAS TACOS & RED CHILE CHICKEN TACOS

With corn tortillas, diced white onions, heirloom cherry tomatoes, micro cilantro, & mexican style basmati rice

CHURRO CHEESECAKE

BBQ LUNCH PACKAGE

SMOKED STYLE BEEF BRISKET

With homemade bbq sauce, brioche bun, thinly sliced white onions, & pickles

CORN BREAD MUFFINS

GERMAN BACON POTATO SALAD

FENNEL & APPLE COLESLAW

CORN ON THE COB

BANANA PUDDING

With vanilla cookies & fresh whipped cream

PRIVATE CHEF DINNERS

Includes 1 appetizer, 1 salad, & 1 entree (choose tier option : 1 - \$140, 2 - \$190, 3 - \$255)

APPETIZERS

Choice of 1 starting at \$36.

DUKKAH CRUSTED LAMB CHOPS

Served with sweet pea pesto

CORNBREAD CRAB CAKE

Served with fire roasted jalapeno lime remoulade

WHIPPED BRIE

With local mushroom toast & local bread

HEIRLOOM TOMATO & GOAT CHEESE GALETTE

With strawberry balsamic reduction

STATIONED/PASSED APPETIZERS

Choice of 1 starting at \$36.

MINIATURE BEEF WELLINGTON

With horseradish aioli

WILD GAME MEAT & CHEESE BOARD

With wild boar, venison, duck salamis, assorted cheeses, dried fruits, & spiced nuts

HOMEMADE CHIPS

With stone ground mustard aioli & housemade french onion dip
(add Pearl Street Caviar & Mascarpone) - market price

BUCKWHEAT BLINI

With trout roe & cherry blossom creme fraiche

SMOKED SALMON TARLET

With whipped herb cream cheese, pickled red onion, capers, & a savory tart shell

SALADS

Choice of 1 starting at \$36.

ICEBERG WEDGE SALAD

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

SLICED PEAR & BLUEBERRY SALAD

With fresh baby spinach, gorgonzola, candied walnuts, & yuzu vinaigrette

BABY BEET SALAD

With puff quinoa, pistachio & toasted pepita granola, goat cheese spread, hydroponic mixed greens, olive oil, & white balsamic vinaigrette

PRIVATE CHEF DINNERS

Includes 1 appetizer, 1 salad, & 1 entree (choose tier option : 1 - \$140, 2 - \$190, 3 - \$255)

TIER 1 - CHOOSE 1 ENTREE

BUTTERMILK AIRLINE BREAST

Served with cumin roasted carrots with yogurt & pistachios

WAGYU BEEF TATAKI

Served with cherry blossom ponzu, crispy parmesan potatoes, & sauteed wild mushrooms

MEDITERRANEAN STYLE BRANZINO

Served with Ladolemono sauce, fresh dill, roasted fingerling potatoes, & seasonal vegetables

TIER 2 - CHOOSE 1 ENTREE

POTATO CHIP CRUSTED HALIBUT (gf)

Served with paprika & fennel pollen compound butter, spring pea risotto, & seasonal vegetables with blistered tomatoes & shallot

ELK FLATIRON

Served with gorgonzola port wine reduction, duchess potatoes, & roasted broccoli

ORA KING SALMON

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

NANTUCKET SCALLOP POTATO RISOTTO

Served with sweet corn puree, pommel dauphine, & grilled asparagus

TIER 3 - CHOOSE 1 ENTREE

WAGYU FILET MIGNON

Served with garlic & herb compound butter, pommel dauphine, & seasonal vegetables

NANTUCKET SCALLOPS

Served with crispy potato cake, creamy caviar beurre blanc, & spring peas

MISHIMA ULTRA GRADE WAGYU NY STRIP

Served with crispy duck fat fingerling potatoes, seasonal vegetables, & chimichurri

PAN SEARED CHILEAN SEA BASS

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

PRIVATE CHEF DINNERS

DESSERTS

Choose 1 starting at \$36.

WHIPPED CHOCOLATE GANACHE

PINK LADY APPLE GALETTE

CARDAMOM PANNA COTTA

UTAH WHITE PEACH CREME BRULE

KEY LIME PIE TART

DROP OFF BREAKFASTS

SAUSAGE BREAKFAST BURRITO

With sausage, egg, potatoes, cheese, & salsa verde.
Minimum of 6 starting at \$140

VEGETARIAN BREAKFAST BURRITO

With sweet potatoes, black beans, eggs, pico de gallo, & salsa verde. Minimum of 6 starting at \$140

BACON BAGEL SANDWICH

With thick cut bacon, eggs, cheddar cheese, dill mustard aioli, sprouts, & an everything bagel. Minimum of 6 starting at \$140

VEGETARIAN BAGEL SANDWICH

Spinach, tomato, eggs, cheddar cheese, dill mustard aioli, sprouts, & an everything bagel. Minimum of 6 starting at \$140

LEEK FRITTATA

With caramelized leeks, mushrooms, gruyere cheese, & baked eggs. Serves 6-8 starting at \$220

BREAKFAST CASSEROLE

With bell peppers, Texas toast, sausage, cheddar cheese, & eggs. Serves 6-8 starting at \$220

PROSCIUTTO QUICHE

With roasted asparagus, ricotta cheese, prosciutto, eggs, & cream. Serves 6-8 starting at \$220

CHORIZO CHEESE TART

With roasted sweet potatoes, spicy chorizo, eggs, & goat cheese. Serves 6-8 starting at \$220

FENNEL GALETTES

With sliced tomato, bacon, & over easy egg. Serves 6-8 starting at \$220

FRESH CUT FRUIT PLATTER

With melons, pineapple, & fresh berries. Serves 6-8 starting at \$110

SALMON AND LOX BOARD

With whipped chive cream cheese, shaved red onion, cucumber, capers, & everything bagels. Serves 6-8 starting at \$260

BREAKFAST SAUSAGE PATTIES

Comes with 16, 4oz patties. Starting at \$65

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. Starting at \$175

HAM & SWISS

Served with honey mustard, brown sugar ham, provolone cheese, pickles, tomatoes, leaf lettuce, & brioche. Starting at \$175

ROAST BEEF

Served with horseradish aioli, grilled onions, roasted tomato, sharp cheddar cheese, & brioche. Starting at \$175

SMOKED CHICKEN SALAD

Served with hickory smoked chicken, celery, red onion, dijonnaise, radish sprouts, leaf lettuce & whole grain bread. Starting at \$175

Delivery Fee \$145. Minimum Order Before Delivery \$500.

DROP OFF SIDES

Includes 4 servings

ROASTED CAULIFLOWER FLORETS

Starting at \$22

CHIPOTLE GLAZED ROASTED SWEET POTATOES

Starting at \$22

MORNING DEW MUSHROOMS & HERB BUTTER

Starting at \$22

ROASTED CAULIFLOWER

Starting at \$22

WHIPPED GRUYERE POTATOES

Starting at \$22

CRISPY FINGERLING POTATOES

Starting at \$22

CHARRED ASPARAGUS WITH LEMON

Starting at \$22

CREAMY FOUR CHEESE MACARONI

Starting at \$22

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

Includes 6 - 8 servings

LOCAL CHARCUTERIE BOARD

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

DROP OFF SALADS

Includes 6 servings

ICEBERG WEDGE SALAD

Starting at \$65

PEAR & BLUEBERRY SALAD

Starting at \$65

BABY BEET SALAD

Starting at \$65

EXTRA DRESSING

15 oz container. Starting at \$12

DROP OFF ENTREES

COFFEE BRAISED BRISKET

Served with turkish coffee, caramelized onion braised brisket, creamy gruyere polenta, & seasonal vegetables.
Serves 6-8 for \$

KING SALMON FILET (6 oz.)

Served with a tomato caper sauce. For \$

WAGYU BEEF FILET (6 oz.)

Served sous vide to medium rare with demi sauce on side. For \$

KUROBUTA 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

BRAISED SHORT RIB & CHEESE LASAGNA

Served with braised beef, tomato rags, fresh pasta sheets, mozzarella, ricotta, & basil. Serves 10 people for \$

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

Delivery Fee \$145. Minimum Order Before Delivery \$500.

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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