



Easter Brunch Buffet

SUNDAY, APRIL 21

SEATINGS AVAILABLE FROM 11-11:30AM & 1:15-1:45PM

Featuring

SNAKE RIVER FARMS BONE IN GLAZED HAM, RAISIN SAUCE
RACK OF LAMB, MINT & CARAMELIZED SHALLOT DEMI GLACE

CRAB & SALMON FISH CAKES WITH LEMON AIOLI

EGGS BENEDICT WITH HOLLANDAISE

CHEESE BLINTZES WITH MIXED BERRY COMPOTE

FRENCH TOAST WITH VERMONT MAPLE SYRUP

APPLEWOOD SMOKED BACON & BREAKFAST LINK SAUSAGE

ICED SHRIMP COCKTAIL

GOURMET SEASONAL FRUIT PLATTER WITH IMPORTED & DOMESTIC CHEESE PLATTER

ANTIPASTO PLATTER

BELGIUM WAFFLES WITH VERMONT MAPLE SYRUP

SMOKED SALMON ON POTATO PANCAKE WITH CAPERS & CREME FRAICHE

BAY SHRIMP & AVOCADO SALAD WITH ROASTED CORN

PETITE BAKED BRIE WITH APRICOT CHUTNEY

QUINOA SALAD WITH GOLDEN RAISINS, CASHEWS, & SPINACH

CLASSIC CAESAR SALAD WITH PARMESAN GARLIC CROUTONS

ASPARAGUS, ARTICHOKE, & SUN DRIED TOMATO SALAD

ROASTED BEET & ORANGE SALAD WITH PISTACHIO & GOAT CHEESE, TANGERINE VINAIGRETTE

FRESHLY BAKED CROISSANTS, MUFFINS, & CINNAMON ROLLS

FRESH FRUIT DISPLAY

GOURMET OMELET STATION

TETON PINES DESSERT BUFFET INCLUDING HOUSEMADE CINNAMON DONUTS

ADULTS \$57++ | KIDS 6-12 \$28++ | FIVE & UNDER ~FREE

Reservations 307.733.1005 x 1

