



POWDER

EASTER BRUNCH BUFFET

Adults \$110++ (tax and gratuity) / Children \$55++

For reservations please contact 435.647.5566 or OpenTable

ACTION STATION

Made To Order Omelets Assorted Toppings & Cheeses, Whole Farm Fresh Eggs & Egg Whites
Crepes Station – Assorted Toppings / Fillings (Bananas Fosters, Nutella, Strawberry Banana Compote)
House Chantilly, Salted Caramel, Sprinkles, Cherries
Carved Honey Ham – Maple Bourbon Glaze, Cherry Chutney
Carved Roasted Turkey Breast – Cranberry Chutney, Natural Jus, House Rolls

BREAKFAST

Cold: Acai Bowls – Fresh Berries, Chia Seed, Shaved Coconut
Assorted Sliced Seasonal Fruit – Honey Lime Yogurt
Chia Seed Parfait – Coconut Milk, Orange Zest, Blueberry Compote
Assorted Breakfast Breads, Pastries, and Muffins
Mini Smoked Salmon Bagel - Dill Cream Cheese, Pickled Onion, Cucumber, Caper

Hot: Scrambled Eggs – Mascarpone Cheese, Fine Herbs
Eggs Benedict – Shaved Niman Ranch Ham, Poached Egg, Hollandaise
Buttermilk Pancakes – Maple Syrup, Honey Butter, Blueberry Compote
Roasted Fingerling Potatoes – Caramelized Onions, Chives
Shakshakua – Ndjua, Hot House Tomato, Feta Cheese

LUNCH

Cold: Waldorf Salad – Apples, Raisins, Cranberries, Grapes, Candied Pecans
Spring Kale Salad – Strawberries, Goat Cheese, Walnuts, Blood Orange Vinaigrette
Greek Pasta Salad – Kalamata Olives, Red Onion, Cucumber, Tomato, Rotini Pasta
Seafood Display – Jumbo Shrimp, Crab Legs – Cocoktail Sauce, Drawn Butter, Tobasco
Deviled Egg Display – Caviar, Traditional, Ndjua
Grilled and Raw Vegetable Display – Hummus, Charred Pepper Romesco, Buttermilk Ranch
Assorted Savory Tartlets – Artichoke Dip, Tomato Mozzarella, Melon Prosciutto
Bread Station – House Rolls, Toasted Naan, Pita, Volkner Foccaccia

Hot: Lobster Bisque – Main Lobster, Herbed Crème Fraiche
Grilled Flat Iron Steak – Confit Red Potato, Charred Pepper, Bordelaise
Marys Organic Chicken Breast – Parmesan Polenta, Roasted Cippolini Onions, Natrual Jus
Skuna Bay Salmon – Roasted Caulilini, English Pea Puree, Romesco Sauce
Mushroom Bologanise – Parmesan Cheese, Fresh Basil
Roasted Brussels Sprouts – Honey Truffle Gastrique, Crispy Panchetta
Roasted Carrots – Harissa, Herbed Yogurt, Toasted Pinenuts
Scalloped Potatoes – Herbed Bechemel, Gruyere Gratin
Basmati Rice Pilaf – Primavera Vegetables, Fresh Herbs

KIDS BUFFET

Chicken Tenders, Tater Tots, Grilled cheese, and Mac and Cheese