

HORS D'OEUVRES

Hummus & Pita
Guacamole & Chips

SALADS

Caprese Salad
Spinach Salad
Arugula, Lemon, Reggiano, & Pine Nut Salad
Roasted Golden Beets
Vietnamese Tofu & Rice Noodle Salad
Roasted Brussel Sprouts
Southwestern Yam Salad
California Quinoa Salad
Scallop Ceviche
Panzanella Italian Bread Salad
House-made Kimchi
Seaweed Salad
Fresh-cut Fruit and Berries

ENTRÉES

Scrambled Eggs
Tofu Scramble
Daily's Double Smoked Bacon
Corned Beef Hash
Lodge Breakfast Potatoes
Shitake Kale Strata
Grilled Salmon with Ponzu Sauce
Chile Verde
Beehive Cheddar Macaroni & Cheese
Huli-Huli Grilled Chicken Thighs

MADE-TO-ORDER SPECIALS

Belgian Waffles with Fresh Berry Compote
Eggs Benedict or Florentine
(with Applewood smoked ham or spinach & tomato)
Fried Chicken & Waffle

BREADS & PASTRIES

Cranberry Scones
Croissants
Pain au Chocolat
Fruit-filled Danish
Maple Pecan Rolls
Blueberry Oat Muffins
Raspberry Almond Muffins
Apple Pecan Muffins

DESSERTS

Crème Brûlée
Chocolate Hazelnut Ganache Tart
Almond Cake
Key Lime Pie
Chocolate Pot de Crème
Cannoli
Coconut Macaroons
Mixed Berry Bars

BEVERAGES

Starbucks Coffee & Specialty Teas
Soft Drinks
Assorted Juices and Milk
Beer, Wine, Bloody Marys/Marias & Mimosas

*available for purchase after 10:30 am

Utah required advisory: Thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry, or shellfish, reduces the risk of foodborne illness. Consult your physician or public health official for further information.

Adults.....	\$40
Children 12 and under.....	\$20
Children 6 and under.....	\$10

Menu varies weekly based on the Chef's selection. Made-to-order specials included with buffet.