



Buffet Items

Seven Grain Hot Cereal | *DF, V, N*

Raisins, Dried Cranberries, Brown Sugar, Toasted Coconut

Snowbird Bakery Granola | *DF, V*

Assorted Breakfast Cereal | *V, N*

Pumpkin Seeds, Dried Cranberries, Almonds & 2% Milk

Fresh Cut Fruit | *DF, GF, V*

Pineapple, Melon, Strawberries & Grapes
Greek Honey Yogurt

Whole Seasonal Fruit | *DF, GF, V*

Hard Boiled Eggs | *DF, GF*

Yogurt Parfait | *GF, V*

Lemon Curd & Raspberry

Smoked Salmon | *DF, GF*

Assorted Local Bagels | *DF, V*

Capers, Red Onion, Hard Cooked Egg, Cucumber & Cream Cheese

Omelets Made to Order | *GF*

Cheddar-Jack Cheese, Bell Peppers, Ham, Tomato, Mushrooms & Scallions

Baked Sourdough French Toast | *V*

Maple-Flavored Syrup

Chocolate Chip Pancakes | *V*

Maple-Flavored Syrup

Scrambled Eggs | *GF*

Bacon, Salsa, Sour Cream

Traditional Eggs Benedict

Hollandaise Sauce

Vegetarian Eggs Benedict | *V*

Choron Sauce

Smoked Bacon & Sausage | *DF, GF*

Country-Style

Hash Brown Potatoes | *DF, GF, V*

Toast | *V*

Sourdough, Whole Wheat or Raisin, Jam, Jelly & Butter

Snowbird Bakery

Breakfast Pastries | *V, N*

Petite Cinnamon Rolls, Croissants, Muffins & Doughnut Holes

Drinks

Juice, Coffee, Tea, Milk, Hot Chocolate

Adults | \$23

Children 7-12 | \$14

Serving Daily

7 am to 10:30 am

GF Gluten-Free *DF* Dairy-Free *V* Vegetarian *VG* Vegan *N* Contains Nuts

All of our food is prepared in an open environment where food allergens may be present, including but not limited to peanuts, tree nuts, eggs, soy, wheat, milk, fish, and shellfish. Please advise your server if you or someone in your party has a food allergy or sensitivity.

*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.

A 19% gratuity will be added to guest checks of parties of 8 or more.

Breakfast Buffet