Broccoli & Cheddar Cheese Soup
Regional Cheese Display—Fresh Fruits & Melon
Bagels and Assorted Breakfast Pastries
Pacific Smoked Salmon with Traditional Accompaniments
Chilled Rocky Mountain Trout
Assorted Terrines—Galantine—Pate’
Oysters on the Half Shell—Rosé Mignonette
Iced Gulf Shrimp—Cocktail Sauce and Lemon
Field Greens with Assortment of Condiments and Dressings
Mediterranean Style Cavatappi Salad—Tomato, Red Onions, Kalamata, Feta & Herbs
Spinach and Strawberry Salad—Pickled Red Onions and House Made Ranch
Spring Salad—English Peas, Soy Beans, Tendrils and Fresh Mint
Freshly Baked Artisan Breads and Assorted Butters
Carved Herb Roasted Prime Rib—Au Jus, Creamy Horseradish Sauce
Eggs and Omelets Made to Order
Farm Fresh Eggs, Egg Whites and Egg Beaters with Choice of Fillings
Crisp Belgium Waffles
Whipped Cream, Berries, Butter, Warm Maple Syrup
Seared Breast of Chicken—Bacon, Green Peas and Pearl Onion Cream Ragout
Roast Salmon Fillet—Artichokes, Capers, Tomatoes and Black Olive Relish-Lemon Oil
Brined Pork Loin—Peach Lavender Demi
Roasted Red Bliss Potatoes with Fresh Herbs
Wild Rice Pilaf
Spring Vegetable Medley
Traditional Eggs Benedict
Country Potatoes
Candied Bacon—Chicken Apple Sausage
Cheese Blintzes with Mixed Berry Compote
Chocolate Toffee Bites—Kiwi Key Lime Tartelettes—Chocolate Bread Pudding
White Chocolate and Raspberry Torte with Almond Streusel—Red Velvet Cupcakes
Sea Salted Caramel Panna Cotta—Mango Guava Cheesecake
Chocolate Dipped Strawberries
Vanilla Ice Cream with Assorted Condiments
Complimentary Champagne, Sparkling Cider and Mimosa

Chicken Tenders with BBQ Sauce—Mac & Cheese—Pepperoni Pizza—Buttered Cut Corn
Carrot & Celery Sticks—Assorted Cookies—Brownies—Cupcakes

Adults $59.00—Children Ages 6-11 $29.50 — Children ages five and under are complimentary

Reservations are strongly recommended.

Call 719.538.4060 or reserve online at OpenTable.com