

### Appetizer & More...

Fresh Baked Bread and Tapenade Assorted Domestic & Imported Cheese Display Fresh Sliced Seasonal Fruit Display

### Breakfast Selection

Gold Canyon Customized Omelets Station Assorted Muffins, Bagels, Danishes and Pastries Display

\$47.95+

**Adults** 

Includes 2 Mimosa's (21 & older)

> \$29.95+ 12 & Under

### Specialty Cold Salads

Spring Mix Salad with Cucumbers, Grape Tomatoes, Onions and Carrots Gourmet Vegetarian Pasta Salad Red Bliss Potato Salad Mozzarella, Grape Tomato and Balsamic Reduction Salad Smoked Salmon, Chopped Bermuda Onion, Capers, and Diced Tomatoes

### Warm Side Dishes

Yukon Gold Buttery Mashed Potatoes Whipped Cinnamon Butter Sweet Potatoes Desert Wild Rice Green Bean Casserole with Crimini Mushrooms and Onion Straws Braised Spiral Ham with Cinnamon Nutmeg Rum Sauce with Grilled Pineapple and Currants

# Chef Attended Carving Stations

Herb crusted Prime Rib with Rosemary Jus Slow Roasted Turkey with Lingon and Cranberry Compote

# Seafood

Citrus Roasted Alaskan Cod with Dill and Chive Beurre Blanc Seafood Display with Jumbo Shrimp and Alaskan Crab Claws

### Dessert

Variety of Seasonal Cakes, Pies and Petite Fours

Subject to change



