



SOUP AND SALAD
CREAMY ASPARAGUS SOUP

ARUGULA AND KALE SUPER GRAIN SALAD
Blueberries / Toasted Pepitas / Chia Seed / Farro / Walnut / White Balsamic Vinaigrette

CAESAR SALAD
Brioche Croutons / Shaved Parmesan / Creamy Caesar Dressing

MELON AND FRESH BERRY DISPLAY with Assorted Sauces

INDIVIDUAL PARFAITS

SEAFOOD TABLE
OYSTERS / SHRIMP COCKTAIL / TUNA POKE
Lemon / Cocktail Sauce / Horseradish / Mignonette

BRUNCH SELECTIONS
FARM FRESH SCRAMBLED EGGS / BACON / TURKEY SAUSAGE / PORK LINKS
CRISPY POTATOES O'BRIEN / BANANA NUTELLA FRENCH TOAST

CHEF ATTENDED OMELET STATION
HAM / SAUSAGE / BASQUE CHORIZO / BACON / DICED ONION / MUSHROOMS
BELL PEPPERS / DICED TOMATOES / SPINACH / CHEDDAR / SWISS / GOAT CHEESE

CHEF ATTENDED CARVING STATIONS
PORCINI RUBBED NY STRIPLOIN / HORSERADISH CRÈME / SHALLOT JUS
LEMON AND ROASTED GARLIC CHICKEN / MUSTARD JUS

SIDES
ROASTED FINGERLING POTATOES / SMOKED GOUDA MAC AND CHEESE
BROCCOLINI AND BABY CARROTS

BREAKFAST BREADS
RASPBERRY COCONUT COFFEE CAKE
*GF / DF / VEGAN

CHOCOLATE CHIP BANANA BREAD

MINI MULTI-GRAIN CROISSANTS
House-Made Huckleberry Jam / Strawberry Jam / Whipped Butter

DESSERTS

CARROT CUPCAKES
Vanilla Cream Cheese Icing
*GF / DF / VEGAN

FRESH FRUIT TART
Vanilla Pastry Cream

TRIPLE CHOCOLATE CAKE
Dark Chocolate Ganache / White Chocolate
Raspberry Ganache / Dark Chocolate Swiss
Buttercream

Shore Lodge
MECALL, IDAHO