

Snowbasin Easter Brunch
Earls Lodge
April 12th 2009

Breakfast Corner

Bread and Pastry Display

Fresh seasonal fruit tray

Classic Waffles and French toast

Apple wood Smoked Bacon and Homemade Breakfast Sausage

Herb Roasted Country Breakfast Potatoes

Omelets Station and Eggs made to order with:

Bacon, Cheddar and Swiss Cheeses, Wild Mushrooms, Green Onions, Peppers, Tomatoes, Ham and Salsa

Fresh selections of salads

Mixed baby field of greens

with roasted garlic balsamic vinaigrette

Hearts of Romaine with Caesar dressing and garlic Croutons

Grilled and Marinated Vegetable Platter

Imported and domestic Cheese tray

Orzo pasta salad with roasted pine nuts in herb vinaigrette

Seafood

**In house smoked salmon and Idaho Trout
with Capers and Onions**

Poached Shrimp with Cocktail Sauce

Steamed Crab Claws

Oysters on the Half Shell

Green lip Mussels

Carving Station

Roasted Turkey Breast with Cranberry Orange Jelly

Slow Roasted top round of beef with au jus,

Horseradish Cream

Pasta station

**Grilled Chicken Breast with Mushroom Marsala Sauce
And Rice Pilaf**

**Oven Baked Salmon with lemon caper sauce and Tomato
Couscous**

Dessert station

**Assorted cakes, pies, Fruit Tarts, cheesecakes, cookies and
Tulip Cups**