

# Father's Day 2017

## brunch buffet



### INCLUDES

Chilled orange, apple or grapefruit juices  
City roast and decaffeinated coffee  
An assortment of black and herbal teas

### BAKERY DISPLAY

Amish-Style Soft Mini Pretzels; Beer Mustard with Caraway Seeds  
Mini Rum Panettones with Candied Peel, Almonds and Raisins  
Hand-Pulled Austrian Apple Strudel, Tart Apples, Cinnamon, Sultanas, Toasted Nuts  
Baked Spinach & Goat Feta Pie with Buttered Phyllo Crust

### CHILLED ARRANGEMENTS

Mixed Baby Greens with Signature House Dressings\*  
Caesar Salad with Anchovy Dressing, Shaved Parmigiano-Reggiano  
Chef's Choice of Four Signature Composed Salads  
Seasonal Vegetable Crudit  with a Creamy Herbed Buttermilk Dip\*  
European Charcuterie Board featuring Veal Country-Style Terrine and Wild Game Salamis  
Mediterranean Olives, Relishes and Pickled Vegetables  
Steamed Whole Salmon & Smoked Fish Display\*  
House-Cured Scandinavian Gravlox, Maple Candied Salmon Jerky, Pickled Herrings\*  
An Assortment of Shellfish featuring Seafood Salad, Shrimp Cocktail, Crab Legs, Clams & Mussels  
Chef's Signature Devilled Eggs with Traditional Garnishes

### CHEF ATTENDED CARVERY

Carved Prime Rib of Alberta Beef, Cabernet-Rosemary Jus\*

### BRUNCH ENTR ES

Old-Fashioned Veal Fricassee with Pearl Onions & Mushrooms  
Saut ed Atlantic Halibut with Summer Succotash and Rue-Scented Onion Glaze\*  
Chef's Design Your Own Omelet Station\*  
Nutmeg Spiced Scotch Eggs - Traditional Fried Sausage Wrapped Egg, Classic Hollandaise  
Scrambled Eggs with Chives\*, Roast Potatoes O'Brien with Peppers & Caramelized Onions  
Hickory Smoked Bacon\* & Maple Glazed Ham  
Baked Rum & Raisin Croissant "French Toast" Pudding with Sauce Anglaise, Berries and Whipped Cream

### SWEET ENDINGS

Our pastry shop's selection of seasonally-inspired pastries, cakes, custards and flans to include:  
Classic Espresso Tiramisu, Jalapeno Infused Caramel Mixed Nut Flan  
Cr me Brul e Sophia with Peach Schnapps, Peaches and Torched Grapefruit Segments\*, Chocolate Dipped Strawberries\*  
Flourless Peanut Butter S'mores Cake\*, Chocolate Grand Marnier Mousse Cake  
Our Pastry Shop's Selections of Themed Confections\*  
Imported & Domestic Cheese Board with Crackers & House Preserves\*  
An Arrangement of Fresh Sliced Seasonal Fruit & Berries\*

**\* Gluten free options**

Menu subject to change based on availability of ingredients

2017 hotel blackfoot [hotelblackfoot.com](http://hotelblackfoot.com)