

# BREAKFAST BUFFET MENU

*Served before 11:00 am*

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## THE PALMYRA BUFFET

(MINIMUM OF 30 PEOPLE)

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Seasonal Fruit and Berries Served with an Assortment of Sauces

New Red Breakfast Potatoes

Assortment of Breakfast Bakeries

Select Two of the Following:

Blueberry Pancakes with Vermont Maple Syrup

Eggs Benedict

Poached Egg Served on a Buttermilk Biscuit Topped with Canadian Bacon,  
Asparagus and House Hollandaise

Scrambled Eggs

with Fresh Herbs and Cache Valley Cheddar Cheese

Scrambled Eggs with Forest Mushrooms

Traditional Hot Oatmeal

Served with Brown Sugar, Honey, Seasonal Fruit, Raisins and Nuts

Quiche Lorraine

Crispy Bacon, Sautéed Onions and Swiss Cheese baked in a Custard Royal

Select Two of the Following:

Vermont Maple Cured Sausage

Smithfield Country Ham

Johnsonville Farms Country Smoked Bacon

Freshly Squeezed Orange Juice and Grapefruit Juice

Selection of Herbal Teas and Gourmet Hot Chocolates

\$20.95

**JOSEPH SMITH**  
**MEMORIAL BUILDING**  
RESTAURANTS • WEDDINGS • CATERING

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# BRUNCH BUFFET

(MINIMUM OF 30 PEOPLE)

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Mixed Green Salad with Condiments and Dressing  
Chef's Choice of One Composite Salad  
Assorted Seasonal Fruit Tray  
Assortment of Breakfast Bakeries  
Scrambled Eggs  
New Red Breakfast Potatoes  
Fresh Seasonal Vegetables  
Johnsonville Farms Country Smoked Bacon  
Vermont Maple Cured Sausage  
Cream Cheese Blintzes with Fruit Sauce  
Choice of Three Desserts  
Freshly Squeezed Orange Juice and Grapefruit Juice

With Choice of 2 Hot Entrees: \$28.95

With Choice of 3 Hot Entrees: \$30.95

*All Prices Subject to Change*

*All prices subject to a 19% Service Charge and the Current Utah Food and Beverage Tax*

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# THE PRESIDENTS BUFFET

(MINIMUM OF 30 PEOPLE)

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Lowfat Yogurt Parfaits with Granola and Muesli  
Sliced Seasonal Tropical Fruits with an Assortment of Sauces  
Choice of Two Breakfast Breads  
*Blueberry, Orange Pecan, Poppy Seed, Poundcake or Banana Walnut*  
Selection of Herbal Teas and Gourmet Hot Chocolates  
Freshly Squeezed Orange Juice and Grapefruit Juice  
\$14.95

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# THE NAUVOO BUFFET

(MINIMUM OF 30 PEOPLE)

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Seasonal Fruit and Berries with an Assortment of Sauces  
New Red Breakfast Potatoes  
Assorted Breakfast Bakeries  
Select one of the following:  
*Johnsonville Farms Country Smoked Bacon*  
*Vermont Maple Cured Sausage*  
*Smithfield Country Ham*  
Select one of the following:  
*Scrambled Eggs with Forest Mushrooms*  
*Scrambled Eggs with Cache Valley Cheddar Cheese*  
*Blueberry Pancakes with Vermont Maple Syrup*  
Freshly Squeezed Orange Juice and Grapefruit Juice  
\$17.95

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## HOT ENTRÉE SELECTIONS

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### HONEY BREAST OF CHICKEN

*Breast of Chicken Glazed  
with Honey Lemon Sauce*

### ROMAN CHICKEN

*Crispy Golden Chicken Filled with Ricotta  
Cheese, Spinach and Sun Dried Tomatoes*

### SMITH CHICKEN

*Breast of Chicken Topped with Ham,  
Swiss Cheese and Sauce Mornay*

### PACIFIC RIM CHICKEN

*Teriyaki Marinated Chicken Served with Fresh  
Hawaiian Pineapple*

### LAFAYETTE CHICKEN

*Breast of Chicken Smothered with Lobster Mix  
and Melted Provolone Cheese*

### CHICKEN PARMESAN

*Breast of Chicken Topped with Homemade  
Marinara and Mozzarella Cheese*

### HOT TURKEY

*Served with Bread Stuffing  
and Cranberry Sauce*

### SLICED ROAST BEEF AU JUS

### BAKED HALIBUT

*with Sauce Mornay or Spicy Melon Salsa*

### NORWEGIAN SALMON

*Baked Salmon with Caribbean Chutney*

### PORK TENDERLOIN NORMANDY

*Roasted Sliced Pork Tenderloin  
with Caramelized Apple Slices*

### CHICKEN MANICOTTI

*Tender Simmered Chicken in Pasta Tubes with Creamy Alfredo Sauce*

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## DESSERTS

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*Chocolate Decadence with Whipped Cream and Raspberry Sauce*

*Shortcake with Fresh Glazed Strawberries and Whipped Cream  
(Seasonal May-September)*

*French Silk Chocolate Mousse with Slivered Almonds*

*New York Cheesecake with Raspberry or Strawberry Sauce*

*Carrot-Raisin Cake*

*Chocolate Macadamia Nut Mousse cake with an Oreo Cookie Crust*

*Traditional Apple Pie with Whipped Cream*

*Strawberry Crepes with Raspberry or Strawberry Sauce and Whipped Cream  
(Seasonal May-September)*

*Key Lime Pie*

*Rice Pudding with Seasonal Fruit*

*Fresh Fruit Tarts*

*Chocolate Cake with Chocolate Sauce*

*Potted Apple with Whipped Cream (Sugar Free/NutraSweet)*