

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

**BREAKFAST BUFFET MENU**

Served before 11:00AM

**THE PRESIDENTS BUFFET**

(Minimum of 30 People)

Freshly Squeezed Orange Juice and Grapefruit Juice  
Selection of Herbal Teas and Gourmet Hot Chocolates

Sliced Seasonal Tropical Fruits with an Assortment of Sauces

Lowfat Yogurt Parfaits with Granola and Muesli

Choice of Two Breakfast Breads:  
Blueberry, Orange Pecan, Poppy Seed,  
Poundcake or Banana Walnut  
\$14.95

**THE NAUVOO BUFFET**

(Minimum of 30 People)

Freshly Squeezed Orange Juice and Grapefruit Juice

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  
\$16.95

## **THE PALMYRA BUFFET**

(Minimum of 30 People)

Freshly Squeezed Orange Juice and Grapefruit Juice  
Selection of Herbal Teas and Gourmet Hot Chocolates

Seasonal Fruit and Berries Served with an Assortment of Sauces

New Red Breakfast Potatoes

Assortment of Breakfast Bakeries

**Select Two of the Following:**

Vermont Maple Cured Sausage

Smithfield Country Ham

Johnsonville Farms Country Smoked Bacon

**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

**\$19.95**

## **BRUNCH BUFFET**

(Minimum of 30 People)

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

With a Choice of 2 Entrees: **\$26.95**

With a Choice of 3 Entrees: **\$28.95**

## **HOT ENTRÉE SELECTIONS**

Honey 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

## **DESSERTS**

Chocolate Decadence with 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 Sauce  
Carrot-Raisin Cake  
Chocolate Macadamia Nut Mousse cake with an Oreo Cookie Crust  
Apple Pie  
Strawberry Crepes with Raspberry 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)