

# A TASTE OF ZERMATT UTAH BUFFET

## **First:**

Baked Potato Soup, Pretzels & Baguettes  
Cole Slaw, Salad Bar with House Made Dressings  
Local & Imported Cheeses, Fresh Cut Local Fruit Platter  
Fresh Local Crudite Platter, House Made Fondue  
Shrimp Cocktail, Calamari, Smoked Wings

## **Main:**

Smoked Ribs with House Made Barbeque Sauces  
Lamb Chops, Brisket, Smoked Salmon, Smoked Pork Ribs,  
Prime Rib with Rosemary au Jus, Oregano Chicken  
Smoked Pulled Pork, Pan Seared Local Rainbow Trout  
Salmon with Reduction Chardonnay Sauce  
Assorted Local Vegetables, Funeral Potatoes, Mac and  
Cheese, Quinoa Rice Pilaf, Fresh Utah Corn on the Cob  
Chicken Fingers, Z's Seasoned Fries

## **Finish:**

Mini Cheesecakes, Mini Chocolate Decadence  
Mini Fruit Tarts, Mini Pies, Mini Eclairs  
Peach Cobbler, Cherry Cobbler  
Bread Pudding, Brownies  
Cookies, Rice Krispy Treats

*Menu selections will change based on availability from local purveyors.*

*Gluten Free, Vegetarian, and Vegan Options available on the buffet.*

## **Showcasing:**

Wildfire  
Smokehaus

Z's Steak and  
Chop Haus

The Bakery at  
Zermatt

## **Some Local Purveyors:**

Heber Valley Cheese  
Redmond Salt  
Ballard Hog Farm  
Gary's Meats  
Harward Farms  
Gold Creek Farms  
Beehive Cheese Co.