



GAYLORD SPRINGS®
GOLF LINKS
GAYLORD OPRYLAND RESORT

Omelet Station

Create your own omelet & eggs cooked to order

Chef Inspired Breakfast Dishes

*Baked Blackberry Oatmeal | Brioche "French Toast" Bread Pudding | Freshly Baked Buttermilk Biscuits
Stone Ground Grits | Sage Sausage Gravy | Shrimp Etouffee
Shitake-Tomato Ragout | Pea Meal Ham | Benton's Bacon & Breakfast Sausages*

Fresh Fruit and Cafe Pastries

*Season Cut & Whole Fruit | Avocado-Grapefruit Parfait | Red Berry-Quinoa Parfait
Caramelized Banana-Yogurt Parfait | Chocolate Croissants | Banana & Zucchini Breads
Blueberry Muffins | Opryland Honey Butter | Syrups and Jams*

Salads and Chilled Items

*Nashville Cobb Salad | Wild Rice-Dried Fruit Salad | Cauliflower-Blue Cheese Salad
Squash & Feta Salad | Celery Root-Crab Salad | House Smoked Salmon
Selection of Local Cheeses & Charcuterie*

Carving Station

*Lemon-Sage Brined Turkey | Rosemary Beef Rib Roast
Giblet Gravy | Salsa Verde | Cranberry Sauce | Tomato-Bacon Jam | Pickled Mustard*

Hot Buffet Items

*Sour Cream Mashed Potatoes | Candied Yams | Green Beans with Mushroom Ragout
Roasted Brussels Sprouts | Cornbread-Sage Dressing | Lemon-Thyme Broccolini
Zucchini-Tomato Stew | Smoked Pork Mac & Cheese*

Kids Buffet

*Corn Dogs | Chicken Fingers | Peas & Carrots | Tater Tots
Penne & Meatballs | Fruit Cups | House-made Cookies*

Chef David's Pastries

*Pecan Pie | Pumpkin Pie | Coconut Custard Pie | Apple Crumb
Carrot Cake | Truffle Cake | German Chocolate Cake | Cheesecake | Strawberry Shortcake*

Please ask to alert our Chef if there are any concerns regarding food allergies or dietary restrictions.

All parties of 6 or more guests will automatically be assessed an 18% gratuity.

Gaylord Springs® 18 Springhouse Lane, Nashville, TN 37214 • 615-458-1730 • GaylordSprings.com