



**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*