

# Easter Brunch

April 21, 2019

8am-1pm

Mimosas

Freshly Baked Breakfast Breads and Pastries

## Cold Selections

Fresh Fruit and Yogurt Sauce

Seasonal Shooters

**Spinach and Feta Salad**-strawberries and lemon poppy seed dressing

**Caesar Salad**-garlic croutons and parmesan cheese

**Arugula Salad**-poached pears, spiced almonds, buttermilk blue, balsamic vinaigrette

**Balsamic, Strawberry & Goat Cheese Tart**

Deviled Eggs

Crab Salad-apple and cucumber

Shrimp, Oysters, Smoked Salmon, Trout, Whitefish, Mussels

Local Meat and Cheese Display

## Hot Selections

**Shrimp and Gnocchi**

roasted peppers, white wine butter sauce

**Pan-Roasted Salmon**

pesto orzo, spinach, tomato beurre blanc

**Eggs Benedict**

Canadian bacon, poached egg,  
hollandaise sauce

**Braised Short Ribs**

mashed potatoes, green beans,  
red wine reduction sauce

**Bacon and Cheddar Cheese Quiche**

**Bacon and Sausage Links**

**Roasted Brussels Sprouts**

cranberry, pancetta, parmesan cheese

**Wisconsin Room Breakfast Potatoes**

fried potatoes, peppers, onions and spinach

## Chef Stations

**Slow-Roast Prime Rib of Beef**

horseradish cream

**Glazed Easter Ham**

pineapple chutney

**Crème Brûlée French Toast, Buttermilk Pancakes and Waffles**

macerated berries, whipped cream, chocolate chips,  
maple syrup, sweet cream butter

**Eggs and Omelets**

mushrooms, tomato, peppers, onions, spinach, bacon,  
ham, sausage, selection of cheeses

## Desserts

Strawberry Cheesecake

Salted Caramel Tart

Pistachio Apricot Macaron

Chocolate Raspberry Sacher Torte

## Beverages

Freshly Brewed Coffee, Assorted Teas, Iced Tea, Soft Drinks, Milk

**\$49 Adults; \$18 Children 5-12; 4 and under complimentary**