

Grand Hall of the Great Lakes

Easter Brunch Menu 2019

10am-2pm

\$49 Adults | \$18 Children 5-12 | Children 4 and under complimentary
Menu price is exclusive of tax. A 20.5% service fee will be added to your check;
no additional gratuity is expected.

Cold Selections

Classic Caesar Salad

SarVecchio Parmesan cheese, garlic croutons, roasted garlic dressing

Spring Harvest Salad

arugula & mizuna blend , Easter radish, shaved asparagus and baby carrot, carrot top vinaigrette

Strawberry Rhubarb Salad

compressed rhubarb, toasted hazelnuts, strawberry, mixed lettuces, honey-mint dressing

Chef's Selected Canapes

Chef Manned

Artisan Cheese and Charcuterie Board

Collection of Wisconsin's Finest Cheeses, Locally Sourced Cured Meats and Sausages,
Artisan Breads, House made Jams & Compotes

Flavored Juices

Honey Mint Orange

sparkling water

Strawberry Beet Detox

Carrot, Ginger & Pineapple

Seafood Display

Traditional Lemon Poached Shrimp Cocktail, Crab Legs and Claws
Collection of Smoked and Cured Fishes, Traditional Sauces and Accompaniments

Fresh Fruit Kabobs

port wine yogurt sauce

Kid's Knee Knocker Buffet

Peanut Butter and Jelly on Banana Bread

Ham & Cheese Egg Cups

Warm Peanut Butter and Banana Waffle "Slider"

Kids Chicken Fritters

Honey-Glazed Carrots

Easter Cookies

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Hot Selections

Chef Manned Omelet Station

diced onions, peppers, tomatoes, mushrooms, spinach, asparagus, smoked ham, turkey,
bacon, aged Wisconsin Cheddar and Swiss Cheese

Wisconsin Smoked Bacon and Sausage

Chef Manned Toast Bar

Peanut Butter Banana Multigrain Toast

Smashed Avocado, Tomato and Fresh Mozzarella

Roasted Beet Hummus, Pea Shoots, Super Greens, Balsamic Reduction

Carving Station

Slow-Cooked Bone-in Ham

apricot mustard

Roasted Leg of Lamb

rosemary jus

Entrées

Spring Onion Potato Soup

Grilled Mahi Mahi

saffron cauliflower "rice" pilaf, garlic-lemon roasted broccoli, bell pepper coulis

Sea Salt-Roasted Cornish Hen

spring vegetable and herb quinoa stuffing, tarragon jus

Applewood-Smoked Pork Loin

rosemary-Dijon fingerling potatoes, roasted brussels sprouts

Vegan Marble Potato and Pinto Bean Hash

squash, bell pepper, roasted onion, chili flake

Herb-Roasted Vegetable Medley

Butter-Poached Baby Carrots

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Artisan Breads and Pastries

Meyer Lemon Cream Donuts

Mini Cherry Almond Muffins and Mini Cinnamon Muffins

Mini Sticky Buns with Caramel Drizzle

Croissants and Chocolate Croissants

Bacon Bleu Cheese Scones

Ham and Cheese Croissant Pinwheels

Honey Oat Knots

Parmesan Scallion Sliders

Roasted Garlic Sourdough

Rustic Baguette

Plain, Sesame and Spa Lahvosh

Desserts

Strawberry Cheesecake

Carrot Cake

Apple Pie

Salted Caramel Tart

Lemon Olive Oil Cake

Pistachio Apricot Macaron

Hazelnut Chocolate Financier

Chocolate Raspberry Sacher Torte

Malted Chocolate Brownie

Blueberry Maple Pecan Verrine

Easter Cookies