

EASTER BRUNCH



Sunday, April 1, 2018 | 10am - 3pm

Reservations required. Call (262) 249-4788

Adult (13 years and older) \$65 | Children (6-12 years) \$32 | Children (2-5) \$13 - inclusive of tax and gratuity

CARVING STATION

- IPA Brined Prime Rib, Au Jus, Horseradish Cream
- Roasted Turkey Breast, Turkey Gravy, Cranberry Sauce, Herb Stuffing
- Honey and Dijon Baked Ham, Apple Chutney, Dijon Mustard

SEAFOOD STATION

- Chilled Seafood Display: Lemon Poached Shrimp, Alaskan Crab Legs, Marinated Green Lip Mussels
- Chipotle Cocktail Sauce, Remoulade
- Smoked Salmon, Trout and Bay Scallops with Mini Bagels, Traditional Garnishes

BREAKFAST STATION

- Omelet and Eggs Made to Order
- Malted Waffles, Chocolate Sauce, Whipped Cream, Assorted Berries, Butter, Maple Syrup
- Applewood Smoked Bacon, Pork Sausage
- Eggs Benedict with Canadian Bacon, Hollandaise Sauce
- Assorted Breakfast Pastries
- Sliced Seasonal Fruits

ENTRÉE STATION

- Lobster Bisque with Chive Crème Fraîche
- Maple Roasted Salmon with Farro Risotto
- Goat Cheese and Spinach Stuffed Chicken
- Bone in Pork Chops with Roasted Peppers and Pickled Apples
- IPA Steamed Mussels and Clams with Chorizo and Parsley
- Roasted Garlic Mashed Potato
- Spring Pea and Carrot Hash

SALAD STATION

- Assorted Greens: Romaine, Arugula, Baby Head Lettuce
- Assorted Toppings: Garlic Croutons, Parmesan Cheese, Caesar Dressing, Buttermilk Ranch, Balsamic Vinaigrette, Blue Cheese, Lemon Dijon Vinaigrette
- Tri Colored Potato Salad with Kalamata Olives and Feta Cheese
- Blue Crab and Mango Gazpacho Shooters
- Endive and Sugar Snap Pea Salad with Basil and Mint Emulsion
- Roasted Beets with Candied Walnuts and Manchego Cheese
- Grilled Asparagus with Shaved Parmesan and Aged Balsamic

WISCONSIN CHEESE AND SAUSAGE STATION

- Regional Cheeses and Sausages
- House Made Chutneys, Whole Grain Mustard
- Candied Walnuts, Pickled Vegetables
- Grilled Bread and Crackers

CHILDREN'S STATION

- Chicken Nuggets
- Corn on the Cob
- Mini Pizza Bites
- Taco Bar
- Mac N Cheese

DESSERT STATION

- Strawberry Peach Pie, Fresh Fruit Tartlets, Bastille Tarts
- Blueberry Lime Canale
- Coffee Caramel Tarts, Chocolate Cherry Amaretto Tarts
- Assorted Cheesecakes, Chocolate Hazelnut Crème Shooters, Vanilla Mandarin Shooters
- Lemon Bretons, Mango Passion Fruit Sables
- Chocolate Decadence Cake, Cherry Crumb Bars, Choux Pastries