

# EASTER BRUNCH



## Sculpted Ice and Seafood Display

Cold-smoked salmon, cream cheese, chopped onion, egg, capers, baguette toast  
Scallop ceviche, lime, peppers, red onion, orange segments, cilantro, freshly fried tortilla chips  
Shucked oysters  
Lemongrass poached shrimp  
Cocktail sauce, shallot-mango mignonette, key lime mustard sauce

## Artisanal Cheese and Bread Display

Assorted rolls, herb & tomato Focaccia, muffins, croissants, Danish, rustic local breads, assorted jams, fruit preserves, sweet butter, pesto, compound butter  
**Imported and domestic cheese display** with five types of types of artisan cheese, sweet pecan and cherry baked brie, assorted preserves, spiced nuts, cracker breads, crostini  
**Wisconsin meat display** with locally cured meats

## Starters

**Heirloom baby potato salad** with smoked bacon, scallions, dill capers, herbs, mustard vinaigrette

**Caprese salad** with fresh mozzarella, heirloom tomatoes, basil vinaigrette, balsamic glaze, smoked salt, micro basil

**Chicken and farro salad** with cucumber, onion, peppers, cherry tomato, fresh herbs & lemon basil vinaigrette

**Salad bar** with artisan mixed greens, shaved carrots, heirloom cherry tomato relish, diced cucumber, minced eggs, diced bacon, torn croutons, Pfister 1893 dill dressing, balsamic vinaigrette

**Individual market crudite display** with raw and grilled vegetables, herb-shallot dip, traditional ranch dip

**Individual fresh fruit salad**

**Yogurt parfait**



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## Entrées

Cheese blintzes with fruit compote  
Traditional Eggs Benedict  
Buttery whipped chive potatoes  
Pesto roasted baby red potatoes  
Spring beans, shaved garlic, pearl onion  
Roasted carrots  
Crispy smoked hickory bacon, peppered sausage links  
Lemon-butter salmon  
Butter chicken, basmati rice, cucumber onion salad  
Apricot demi roasted duck breast

## ACTION STATIONS

### Egg Cookery

Omelets made-to-order with farm fresh eggs or egg whites  
Peppered sausage, chopped bacon, ham, shrimp, chicken, tomato, spinach, bell pepper, mushroom, asparagus, jalapeno, onion, Swiss, cheddar cheese

### The Griddle

Buttermilk and blueberry pancakes, vanilla bean Chantilly, chocolate chips, strawberry topping, warm maple syrup

### Crab Cake

Chipotle aioli, corn relish, micro basil

### The Carvery

Sea salt and herb-crusted prime rib, thyme garlic jus, béarnaise  
Garlic and herb-roasted leg of lamb, port wine demi, chimichurri  
Roasted mushrooms



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## ACTION STATIONS

### Golden Eggs Action Station

Customizable fillings built-to-order

### Strawberry Rhubarb and Brie Action Station

Diced strawberries, rhubarb sauce, honey

## DESSERT DISPLAYS

### Chocolate Dessert Display

Bunnies, eggs, tulips, tree roots, "moss"

### Small Plate Desserts

Raspberry mousse, lemon cake, blueberry cheesecake, black currant mousse, strawberry shortcakes

### Platter Desserts

French macaron, coconut macaroons, carrot cake pops, brownies,  
Panna Cotta with mango, pâte fruit, pastel chocolate tulip cups

