

Bountiful Brunch

Sculpted Ice and Seafood Display

Citrus poached Gulf Prawns with spicy mango and horseradish tomato cocktail sauces

Oysters on the half shell

Grilled octopus salad with wonton chips, black pepper mignonette and hot sauces

Alaskan cold smoked salmon with toast points, eggs, capers and red onion

Action Station: Artisanal Cheese and Bread Display

Assorted rolls, herb & tomato Focaccia, muffins, New York style bagels, croissants, Danish, rustic local breads, assorted jams, fruit preserves, sweet butter, flavored cream cheese, pesto, compound butter

Imported and domestic cheese tower display with five types of artisan cheese, sweet pecan and cherry baked brie, assorted preserves, spiced nuts, cracker breads and crostini

Wisconsin meat display of locally cured meats

Beverages

Coffee, tea, fruit juices, chocolate milk

Bottomless mimosas

Bloody Marys



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Starters and Salads

Bacon and Shredded Brussels Sprout Salad

Gorgonzola cheese, cranberry, walnuts, apple cider vinaigrette

Cheese Tortellini Pasta Salad

Pesto, tomatoes, red onion, bell peppers, parmesan, salami, kalamata olives

Maple Roasted Butternut Squash Salad

Red onion, bacon, thyme, feta cheese, farro, kale, dried cranberries

Antipasto Display

Roasted peppers, olives, artichokes, marinated tomatoes, pickled cucumbers, spiced peppers, marinated mushrooms, grapes, pickles, grilled asparagus, fresh mozzarella, herbed goat cheese spread, spiced nuts

Exotic Fruit Salad Cups

Mango-passionfruit syrup and micro mint

Berry Parfaits

Housemade granola, yogurt and berries

Brunch Entrées

Herb Crusted Salmon

Garlic-dill cream sauce

Lyonnais Fingerling Potatoes

Spinach-Fontina Stuffed Chicken Breast

Sundried tomato cream

Crispy Duck Breast

Cherry port wine sauce

Charred Cauliflower and Sautéed French Beans

Garlic roasted peppers

Buttery Whipped Potatoes with Gravy

Traditional Herb Bread Stuffing

Breakfast Sausage Links, Maple Peppered Bacon

Brown Butter Baby Carrots with Herbs



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Action Station: Fresh Eggs & Omelets

Omelets

Made to order with farm fresh eggs and egg whites

Ham, spinach, peppers, mushrooms, tomato, shrimp, scallions, bacon, sausage, asparagus, cheddar, Gruyere, fresh herbs, jalapeño

Action Station: Steak

Seared Flat Iron Steak

chimi churri relish, scallion relish, sundried tomato relish, Madeira wine demi glace

Action Station: The Carvery

Pear BBQ Rubbed Virginia Pit Ham

Rosemary and Garlic Basted Turkey

Roasted shallot giblet gravy

Cranberry Tangerine Sauce

Pommery Mustard Cream

Pineapple Chutney

Artisan Dinner Rolls and Butter



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Action Station: Apple, Pecan & Pumpkin Pies

Chefs Will Decorate Your Pie to Order

Caramel, whipped cream,
toasted almonds, cranberry compote

Action Station: Apples, Cranberries & Brie

Apple cranberry compote, honey, vanilla beans

Action Station: Fresh Fried Churros

Cinnamon sugar, whipped cream

Buffet Desserts

Roasted corn chocolate tart

French macarons

Fruit tart

Red velvet cake pops

Chai spiced cake

Spice pear potions

Maple mousse

Espresso chocolate cups

Hazelnut tart

Cinnamon chocolate fudge cake

