

# Easter Brunch

## Sculpted Ice and Seafood Display

Shucked oysters

Lemongrass poached shrimp

Cocktail sauce, shallot-mango mignonette, key lime mustard sauce

Cold smoked salmon, cream cheese, chopped onion,  
egg, diced tomatoes, capers, baguette toast

Scallop ceviche, lime, peppers, red onion, orange segments,  
cilantro, freshly fried tortilla chips

Smoked seafood dip with wonton chips

Seafood bisque

## Action Station: Artisanal Cheese and Bread Display

Assorted rolls, herb & tomato Focaccia, muffins, New York style bagels,  
croissants, Danish, cinnamon rolls, rustic local breads

Assorted jams, fruit preserves, sweet butter, flavored cream cheese, pesto, compound butter

Wisconsin Cheese Display: Six local cheeses, carved to request,  
sweet pecan and cherry baked brie, assorted preserves,  
spiced nuts, grapes, cracker breads, crostini

Charcuterie Display: Prosciutto, soprasata, copa, calabrese, toscano, brisolla

## Beverages

Coffee, tea, soft drinks, juice

Bottomless mimosas

Bloody Marys



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## Starters

Heirloom pearl potato salad, smoked bacon, scallions,  
dill, capers, herbs, mustard vinaigrette

Primavera pasta salad

Chicken & Farro Salad: Cucumber, onion, peppers, cherry tomato,  
fresh herbs & lemon basil vinaigrette

Market Table: Fresh mozzarella, pickles, beets, grilled asparagus, marinated mushrooms,  
roasted peppers, pesto, grilled fruit, artichokes, tabbouleh, fried onions,  
pickled onions, artisan mixed greens, shaved carrots, heirloom cherry tomato relish,  
diced cucumber with herbs, deviled eggs, honey sriracha bacon, torn croutons,  
Pfister 1893 dill dressing, balsamic vinaigrette

Individual fresh fruit salad

Yogurt parfaits

Individual Market Crudité Display: Raw and grilled vegetables,  
herb-shallot dip, hummus, traditional ranch dip

## Brunch Entrées

Cheese blintzes with fruit compote

Traditional eggs Benedict

Garlic and herb roasted pearl potatoes

Delmonico potatoes

Spring beans, shaved garlic, cippolini onion

Roasted carrots

Crispy smoked hickory bacon, peppered sausage links

Lemon butter salmon

Mushroom risotto stuffed chicken with sundried tomato fondu

Apricot demi roasted duck breast



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## Action Station: The Egg Cookery

Omelets made to order with farm fresh eggs, and egg whites

Peppered sausage, chopped bacon, ham, shrimp, chicken, tomato, spinach, bell pepper, mushrooms, asparagus, jalapeño, onion, Swiss, cheddar cheese

## Action Station: The Griddle

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

## Action Station: Seared King Crab Cake

Chipotle aioli, fresh pickled slaw, micro basil

## Action Station: 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 mushroom



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## Breakfast Pastries

Muffins

Danish

Croissants

## Action Station: Chocolate Eggs

Customizable fillings built to order

## Action Station: Strawberry Rhubarb & Brie

Diced strawberries

Rhubarb sauce

Honey

## Buffet Desserts

French Macarons

Lemon cake pops

Brownies

Panna cotta with mango

Pate fruit

Rose water lemonade verrines

Raspberry ganache tarts

Raspberry white  
chocolate mousse

Honey nests

Vanilla cheesecake with  
fresh blueberries

Black currant mousse

Strawberry shortcakes

Carrot cake

