

CHRISTMAS 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, capers, baguette toast

Dill lobster, crab and shrimp salad

Yuletide Starters and Salads

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

Sweet potato and kale salad with candied walnuts, cranberries, feta, pomegranate seeds, apple cider vinaigrette

Red wine poached pear and Gorgonzola salad with frisee, endive, arugula, watercress, roasted tomatoes, crispy prosciutto, and balsamic vinaigrette

Anti-pasto pasta salad with sundried tomatoes, artichoke, fresh mozzarella, torn salami, olives, herbs, and white wine vinaigrette

Vegetable crudité baskets with herb and onion dips

Berry yogurt parfaits with housemade granola

Exotic winter fruit salad with mango-passionfruit syrup and spearmint



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ACTION STATIONS

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 display with sweet pecan and cherry baked brie, assorted preserves, spiced nuts, cracker breads and crostini (5 types of artisan cheese)

Locally cured Wisconsin meats display

Fresh Eggs and Omelets Made-to-Order

Ham, sausage, spinach, peppers, mushrooms, tomato, baby shrimp, scallions, bacon, broccoli, cheddar and Swiss

Malted Belgian Waffle Bar

Blueberry compote, whipped cream, chocolate sauce, vanilla cream, berry compote, fresh berries

Pan Seared Scallop

Lemon butter, fennel pollen, apple chutney

The Carvery

Sea salt and herb crusted prime rib with thyme-garlic jus, Béarnaise sauce

Lamb Osso Buco with warm white bean salad, persillade, cheese polenta, basil rice, paprika orange butter

Brunch Entrées

Housemade corned beef hash

Cheese blintzes with berry compote

Classic Eggs Benedict

Delmonico and garlic mashed potatoes

Roasted Brussels Sprouts with bacon, pecan, cranberries and maple glaze

Green bean almandine

Sausage links and apple wood smoked bacon

Grilled halibut with fennel, corn and leek ragout, and lemon caper sauce

Citrus roasted chicken with rosemary polenta cakes, wild mushroom mélange and smoked tomato cream



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SANTA'S TABLE

CHOCOLATE Buffet Dessert Station Display

Santa's workshop

Toys

Presents (boxes)

Gingerbread men/women

Garland

SMALL PLATES Buffet Desserts

Peppermint chocolate cake, apple tart, Buche de Noel, Linzer torte, pistachio mousse

PLATTERS Buffet Desserts

Peppermint bark, brownies, pecan snow ball cookies, ginger cookies, snickerdoodle cookies, French macaron, orange creamsicle verrines, raspberry white chocolate tarts, caramel tarts, pate fruit, chocolate cake pops, lemon tarts, egg nog panna cotta

ACTION STATIONS

Custom-Made Hot Chocolate

Made-to-order hot chocolate with assorted toppings and flavors

Poached Pears and Brie

Diced pears

Honey

Vanilla beans

