

Champagne Brunch

Cold Stations

Chef Selection of Breakfast Pastries

Sliced Seasonal Fruit

Farro, Spinach and Feta with Creamy Garlic

Beet and Arugula Salad with Date Dressing

Pineapple, Napa Cabbage with
Apple Cider Slaw

Tortellini and Tomato Salad Basil Vinaigrette

Poached Salmon and Smoked Trout Display
lemon wedges, rye toast points

Gravlax Display
cream cheese egg whites and yolk, diced onions,
and capers

Oyster On The Half Shell and
Shrimp Cocktail Crab Claw
mini tabasco, mignonette, lemon wedge

Charcuterie and Cheese Display
local meats, cheese, cracker, nuts,
dried fruit, and pickled vegetable

Kid's Stations

Pancakes and Syrup
Hashbrowns
Eggs
Fruit Skewers
Chicken Tenders
Sweet Table

Beverages

Freshly Brewed Coffee, Decaffeinated Coffee,
and Specialty Teas
Apple Juice, White and Chocolate Milk

Mom-osa Flights

Additional Cost: \$12ea

Hot Stations

Omelet Station

whole eggs and egg whites
ham, bacon, turkey sausage, cheddar
cheese, Swiss cheese, feta cheese, spinach,
onions, bell peppers, jalapeno peppers,
tomatoes and mushrooms

Carving Station

Herb Rubbed Short Loin
red chimichurri

Salmon en Crute

Atlantic salmon topped with creamed
spinach and wrapped with a puff pastry

Scrambled Eggs

Jones Cherry Wood Smoked Bacon
and Sausage Links

Cheddar and Chive Home Fries

Cardamom French Toast Bake

Potato and Avocado Eggs Benedict

Seared Whitefish Succotash
kale dill butter sauce

Herb Roasted Chicken

bell pepper infused mashed potatoes,
mushroom cream sauce, glazed carrots

Marinated Flank Steak

cilantro rice, mustard greens,
ginger soy sauce

Dessert Stations

Raspberry Jasmine Macaron
Chocolate Flan Tart
Lemon Basil Financier
Pistachio Orange Cheesecake
Strawberry Rhubarb Cake
Flourless Chocolate Bar
Mother's Day Sugar Cookies

Kohler
WISCONSIN