

# Easter Brunch

## Salads

### Farm Greens Salad

carrots | cucumbers | cherry tomatoes  
croutons | assorted dressings

### American Potato Salad

### Curry Chicken Salad

almonds | grapes | celery | green onions

### Strawberry Goat Cheese Salad

toasted pepitas | spinach | endive  
sweet orange vinaigrette

## Entrées

### Avocado Toast

toasted 9-grain bread | fried egg  
Pico de gallo

### Pan-Seared Chicken

Mediterranean olive tapenade  
pearl couscous

### Sweet Bacon Wrapped Pork Tenderloin

roasted brussels sprouts | mustard whipped  
mashed potatoes

### Honey Butter Glazed Salmon

broccoli | baby carrots | saffron rice

### Applewood Bacon and Breakfast Sausage

## Platter Presentations

### Fresh Fruit and Crudité

Wisconsin Cheese & Sausages  
Seafood & Local Smoked Fish

## Chef Manned Stations

### Crepes, Omelets and Eggs

prepared to order

### Farmhouse Pancakes

## Carving Stations

### Sweet Mustard Glazed Pit Ham

Herb Roasted Prime Rib

## Children's Buffet

### Macaroni and Cheese

Chicken Tenders

French Fries

## Dessert Presentation

### Cherry Jubilee Flambe'

with Vanilla Bean Ice Cream

### Mini Gourmet Desserts

\$85++ Adults | \$35++ Children 5-12  
Children 4 and under Complimentary

Menu subject to change due to availability.

