

May 12th / 9am - 3pm

BREAKFAST

Mimosas

Fresh Baked Breakfast Pastries,
Coffee Cake & Fruit Muffins
Sliced Fruit Fantasia / Seasonal Fresh Berries
Hot & Cold Cereals / House - Made Granola
Chef Manned Omellet and Egg Station Cooked
to Order

Old Smoke House Bacon
Maple Glazed Sausage Patties
Hash Brown Potatoes O'Brien
Buttermilk Pancakes with Fresh Berry Compote
Traditional Style Eggs Benedict





FRESH GARDEN SALADS & MORE

Vegetables Crudité and Dill Dip Cold Smoked Lox, Mini Bagels, Capers, Red Onions, Sliced Tomatoes & Diced Egg Artisan Cheese Boards with Gourmet Mustards Crostini and Crackers Mixed Spring Green Salad with Fresh Garden Vegetables & Marinated Grilled Chicken Breast Raspberry Vinaigrette and Honey Mustard Dressing Caesar Salad, Anchovies, Parmesan Reggiano and Garlic Herb Croutons 3 Bean Vinaigrette Salad Sweet Rotini Pasta Salad Cucumber and Onion Vinaigrette Salad

Broccoli & Grape Salad Pickled Herring Vinaigrette





CARVING STATION

Sea Salt & Fresh Herb Encrusted Beef Sirloin
Italian Herb Auju
Fresh Cilantro & Garlic Marinated Roast Leg of
Lamb, Apple Mint Jelly
Prosciutto Wrapped Pork Loin, Peach Picante
Fresh Baked Potato Rolls& Butter

ENTREES

Garlic Smashed Red Potatoes/Turkey Gravy
Fresh Green Beans/Roasted Red Peppers
French Mustard Chicken Breast with Southern Rice
Baked Walleye, Brown Butter Almondine
Gourmet White Mac & Cheese





DESSERTS

New York Style Cheesecake
with Fresh Macerated Berries
Coconut Cream Pie
Death by Chocolate
Old Fashion Strawberry Rhubarb Pie
Cream De Mint Vanilla Mousse Parfaits
Powdered Sugar Lemon Bars
Mini Chocolate Covered Eclairs
with Bavarian Cream

\$39 per person plus tax \$22 children plus tax (ages 4-11) Reservation: 815-776-5050

