

May 11th/ 10am-2pm

BREAKFAST

Mimosas

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

Doubled Smoked Bacon
Honey Maple Glazed Sausage Patties
Hash Brown Potatoes O'Brien
Buttermilk Pancakes with Fresh Berry Compote
Traditional Style Eggs Benedict





FRESH GARDEN SALADS & MORE

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





CARVING STATION

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

ENTREES

Old Fashion Chicken Noodle Soup
Garlic Smashed Red Potatoes & Beef Gravy
Fresh Green Beans/Roasted Red Peppers
French Mustard Chicken Breast with Penne Pasta
Baked Walleye with Lemon Brown Butter and
Southern Rice





DESSERTS

New York Style Cheesecake
with Fresh Macerated Berries
Coconut Chocolate Gateau
Old Fashion Apple Pie
Fresh Blueberry Crumb and vanilla Mousse Parfaits
Raspberry Lemon Drop Cake
Sticky Toffee Cake
Assortment of Gourmet Dessert Bars

\$40 per person plus tax \$20 children plus tax (ages 4-11) Reservation: 815-776-5066

