

EASTER SUNDAY BRUNCH 2010

SALADS

Tossed Spring Garden Greens with Seasonal Condiments
Raspberry Vinaigrette and Garden Ranch Dressing
Ginger Soba Noodle Salad
Greek Tomato and Cucumber Salad
Roasted Orzo with Spring Peas and Julienne Ham
Oven Dried Tomatoes with Mozzarella, Basil, Olive Oil

DISPLAYS

Smoked Atlantic Salmon with Citrus Cured Lox
Snow Crab Legs with Horseradish Cocktail Sauce
Peel and Eat Shrimp, Cocktail Sauce and Lemon
Fresh Ripe Melon Display with Spring Berries
Wisconsin Cheese Display with Assorted Crackers
Country Pâté Display with Salami and Prosciutto

CARVING STATION

Roasted Prime Rib of Beef with Rosemary Au Jus and Horseradish
Roasted Leg of Spring Lamb with Homemade Mint Jelly and Natural Juice
Roasted Easter Ham with Maple-Peach Glaze

Crusted Mahi Mahi, Soy Ginger Butter
Chicken Milanese with Tomato and Fennel
Shaved Scallion Basmati Rice, Sweet Butter
Sautéed Spring Vegetables with Asparagus Tips
Cheddar and Parmesan Mashed Potatoes

BREAKFAST

Omelet Station
Waffles Station
With Spring Cherries, Strawberries, Whipped Cream, Chocolate and
Warm Syrup
Bacon, Sausage Patties, and American Fried Potatoes
Assorted Breakfast Breads and Muffins Served in Baskets

DESSERTS

Strawberry Cheesecake, Lemon Tarts with Caramelized Sugar, Fresh Fruit Sponge
Chocolate Ganache Torte, Paris-Brest with Fresh Fruit, Assorted Finger Pastries
Lemon Curd Tart, Raspberry Strudel, Blackberry Roulade, Walnut Caramel Torte

CHILDREN'S BUFFET

Hot Dogs, Macaroni and Cheese, Fried Chicken, Celery and Carrot Sticks, PB&J's
Jell-O, Brownies and Cookies