



GRAND GENEVA

2011 - Breakfast Buffets

(Minimum guarantee of 50 guests)

The Lake Geneva Buffet

- Fresh Made Danish, Croissants, Mini Cinnamon Rolls, Fruit and Berry Muffins, Miniature Danish Nut Breads, Banana Bread, Door County Cherry Bread
- Display of Fresh Melons, Strawberries, Pineapple, Grapes and Citrus Segments
- Freshly Squeezed Orange and Grapefruit Juice Chilled Apple, Cranberry and Tomato Juice
- Assorted Bagels with Flavored Cream Cheese English Muffins with Assorted Jellies and Butter Multi Grain and Whole Grain Breads
- Scrambled Eggs with Cheddar and Mascarpone Cheese Smoked Bacon and Maple Sausage Links
- Country Home Fried Potatoes with Onions
- Bananas, Red Apples, Green Apples, Pears and Seasonal Stone Fruit
- Freshly Brewed Coffee, Decaffeinated Coffee, and Milk Assorted Mighty Leaf Teas

The New Lodge Buffet

- Fresh Made Danish, Croissants, Mini Cinnamon Rolls, Fruit and Berry Muffins, Miniature Danish Nut Breads, Banana Bread, Door County Cherry Bread
- Display of Fresh Melons, Strawberries, Pineapple, Grapes and Citrus Segments
- Freshly Squeezed Orange and Grapefruit Juice Chilled Apple, Cranberry and Tomato Juice
- Assorted Bagels with Flavored Cream Cheese English Muffins with Assorted Jellies and Butter Multi Grain and Whole Grain Breads
- Scrambled Eggs with Cheddar and Mascarpone Cheese S
- Smoked Bacon and Sausage Links, Country Home Fried Potatoes with Onions
- Omelet Station with Fresh Farm Eggs, Egg Beaters and Egg Whites with Choice of Cheddar, Ham, Scallions, Baby Shrimp, Mushrooms, Peppers, Tomatoes
- Buttermilk-Vanilla Waffles with Strawberry, Cherry, Chocolate, Whipped Cream, Bananas, Nuts and Cherries
- Bananas, Red Apples, Green Apples, Pears and Seasonal Stone Fruit
- Freshly Brewed Coffee, Decaffeinated Coffee, and Milk Assorted Mighty Leaf Teas

Featured Chef \$100.00 per Action Station

Buffet Prices reflect 90-minute service
\$200.00 one time charge added to groups under minimum
There is a 22% taxable service charge for all events

BREAKFAST BUFFETS - Con't

(Minimum guarantee of 50 guests)

The Geneva Brunch Buffet

- Fresh Made Danish, Croissants, Mini Cinnamon Rolls, Fruit and Berry Muffins, Miniature Danish Nut Breads, Banana Bread, Door County Cherry Bread
- Display of Fresh Melons, Strawberries, Pineapple, Grapes and Citrus Segments
- Freshly Squeezed Orange and Grapefruit Juice Chilled Apple, Cranberry and Tomato Juice
- Assorted Bagels with Flavored Cream Cheese English Muffins with Assorted Jellies and Butter Multi Grain and Whole Grain Breads
- Scrambled Eggs with Cheddar and Mascarpone Cheese Smoked Bacon and Sausage Links Country Home Fried Potatoes with Onions
- Omelet Station with Fresh Farm Eggs, Egg Beaters and Egg Whites With Choice of Cheddar, Ham, Scallions, Baby Shrimp, Mushrooms, Peppers, Tomatoes
- Belgium Waffles with Strawberry, Cherry, Chocolate, Whipped Cream, Bananas, Nuts and Cherries
- Basil and Garlic Roasted Cod with Orzo Pasta Vegetable and Tofu Stir Fry with Udon Noodles And Zesty Citrus Sauce Chicken and Cilantro Fajita Fried Rice Gruyere Cheese Au Gratin Potatoes
- Bananas, Red Apples, Green Apples, Pears and Seasonal Stone Fruit
- Freshly Brewed Coffee, Decaffeinated Coffee, and Milk Assorted Mighty Leaf Teas

Featured Chef \$100.00 per Action Station

The Grand Brunch Buffet

- Fresh Made Danish, Croissants, Mini Cinnamon Rolls, Fruit and Berry Muffins, Miniature Danish Nut Breads, Banana Bread, Door County Cherry Bread
- Display of Fresh Melons, Strawberries, Pineapple, Grapes and Citrus Segments
- Smoked Salmon Display with Cream Cheese, Red Onions, Tomatoes and Capers
- Freshly Squeezed Orange and Grapefruit Juice Chilled Apple, Cranberry and Tomato Juice
- Assorted Bagels with Flavored Cream Cheese English Muffins with Assorted Jellies and Butter Multi Grain and Whole Grain Breads
- Scrambled Eggs with Cheddar and Mascarpone Cheese Smoked Bacon and Sausage Links Country Home Fried Potatoes with Onions
- Omelet Station with Fresh Farm Eggs, Egg Beaters and Egg Whites with Choice of Cheddar, Ham, Scallions, Baby Shrimp, Mushrooms, Peppers, Tomatoes
- Belgium Waffles with Strawberry, Cherry, Chocolate, Whipped Cream, Bananas, Nuts and Cherries
- Prime Rib of Beef with Au Jus and Horseradish Sauce Baked Country Ham with Assorted Mustards
- Basil and Garlic Roasted Cod with Orzo Pasta Vegetable and Tofu Stir Fry with Udon Noodles And Zesty Citrus Sauce Chicken and Cilantro Fajita Fried Rice Gruyere Cheese Au Gratin Potatoes
- Bananas, Red Apples, Green Apples, Pears and Seasonal Stone Fruit
- Pastry Chefs Selection of Miniature Brunch Desserts and European Pastry Display