

# The Geneva Brunch Buffet

Minimum guarantee of 35 guests

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

\* Chef's Fee

*All the above prices are subject to a taxable 22%  
Service Charge & 5.5% Sales Tax*

# 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

Freshly Brewed Coffee, Decaffeinated Coffee, and Milk  
Assorted Mighty Leaf Teas

\*Chef's Fee

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Service Charge & 5.5% Sales Tax*