

Christmas Brunch 2011

Soup

Curried Butternut squash

Salads

Cherry Waldorf

Cranberry, Glazed Walnut, Orange, Avocado with Blue Cheese

Haricot Vert Niceoise

Bow tie and Shrimp

Nutty Wild Rice with Grapes

Pear and Pomegranate

Sweet Potato with Chives and Balsamic Dressing

Winter Greens with Assorted Toppings and Dressings

Displays

House Smoked Salmon and Shellfish Display with Whole Poached Salmon

Deluxe Wisconsin Cheese and Smoked Sausage Display

Fresh Whole and Sliced Fruit Display

Truffle Pate and Seafood Terrine, Lingonberries

Iced Shrimp and Snow Crab Legs with Lemons and Cocktail Sauce

Breakfast Specialties

Belgium Waffles Made to Order with Assorted Toppings, Maple Syrup and Blueberry Syrup

Made to Order Omelet Station with Assorted Fillings

Smoked Bacon and Maple Sausage

Breakfast Pastries

Fruit and Cheese Filled Mini Danish, Muffins, Plain and Chocolate Croissants,

Sweet Kugelhopf, Palmiers, Scones, Brioche

Carving Station

Traditional Roasted Turkey Breast with Stuffing and Pan Gravy

Prime Rib of Beef Roasted in Rock Salt with Natural Jus

Glazed Christmas Ham with Apricots and Ginger

Entrees and Side Dishes

Cajun Spiced Grilled Salmon

Seared Chicken with a Roasted Pepper and Tomato Sauce

Seafood Newburg

Brussels Sprouts and Pancetta

Caramel Glazed Sweet Potatoes

Wild Rice Medley

Cornbread Dressing with Fresh Herbs

Buttermilk Mashed Potatoes

Roasted Seasonal Vegetables

Viennese Dessert Display

To include; Pumpkin Pie, Pecan Pie, Fresh Fruit Tarts, Festive Cheesecakes, Sinful Chocolate Torte, Linzer Torte, Strawberry Gateau, Ginger Bread Cake, Yule Log, Sacher Torte, Eggnog Cheese Cake, Fresh Berry Tart, Hazelnut Napoleon, Mini Pastries, Assorted Mousses,

Children's Buffet

Fresh Fruit, Yogurt and Granola Parfait

Macaroni and Cheese, Baked Chicken and Breaded Chicken Fingers

Tater Tots, Jell-O Puddings

Cookies and Brownies, Rice Crispy Treats