

# MOTHER'S DAY BRUNCH 2011

## SALADS

Tossed Spring Greens with Seasonal Condiments  
Organic Citrus Vinaigrette, Classic French Dressing  
Antipasto Salad in Basil Vinaigrette  
Farfalle Pasta Asparagus Salad, Dijon Vinaigrette  
Grilled Vegetable Salad with Parsley Vinaigrette  
Cucumber and Feta with Marinated Tomatoes  
Asian Snow Pea Salad with Jicama in Thai Vinaigrette

## DISPLAYS

Smoked Salmon and Peel and Eat Shrimp, Snow Crab Clusters, Horseradish Cocktail Sauce  
Home Smoked Fish and Appropriate Condiments  
Baskets of Fresh Berries, Seasonal Melons, Spring Grapes, and Pineapple  
Pâté and Terrine Display with Cornichons and Mustard  
Wisconsin Cheese Display with Assorted Crackers

## CARVING STATIONS

Roasted, Stuffed Mediterranean Pork Loin  
Prime Rib of Beef with Provençal Herb Crust, Wild Mushroom Au Jus

Orange Chili, Glazed Swordfish  
Roasted Basil-Lemon Chicken with Chardonnay Sauce  
Spring Vegetable Stir Fry with Sesame  
Herb Roasted Grandmother's Potatoes  
Brown Rice with Spring Peas and Cilantro

## BREAKFAST

Omelets Station  
House Made Cinnamon Roll French toast, Warm Pecan Maple Syrup  
Waffle Station with Spring Cherries, Strawberries, Whipped Cream, Chocolate, Warm Syrup  
Bacon, Sausage Links, Potato O'Brien  
Assorted Breakfast Breads and Muffins in Baskets

## CHILDREN'S BUFFET

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

## DESSERTS

Almond Tea Cake, Assorted Miniature Dessert Display, Raspberry Bread Pudding with Vanilla Sauce  
Walnut Carmel Torte, Spring Fruit Strudels, Strawberry Napoleon, Vanilla Cheesecake  
Raspberry Brulé, Hazelnut Mousse Cake