Mother's Day Brunch

Salads

Farm Greens & Five Vegetable Salad assorted dressings

Old Fashioned Potato Salad russet potatoes and creamy dressing

Cous Cous Salad grilled spring vegetables, dijon mustard vinaigrette

Chicken Salad raspberries, oranges, arugula, pecans, feta cheese

Heirloom Grain Salad quinoa, kale, mandarin oranges, toasted almonds

Entrées

Red Wine-Braised Chicken oven roasted red potatoes, French beans

Grilled Citrus Salmon Saffron rice, roast vegetables

Pepper Steak Sauté seared beef sirloin, mushrooms, peppers, spaetzle

Avocado Toast toasted 9 grain bread, fried egg, Pico de gallo

\$85++ Adults | \$35++ Children 5-12 Children 4 and under Complimentary

Menu subject to change due to availability.

Platter Presentations

Seasonal Fruit Crudité Wisconsin Sausages & Cheese Seafood, Smoked Fish

Chef Manned Stations

Crepes, Omelets and Eggs prepared to order

Farmhouse Pancakes

Carving Stations

Slow-Roasted Beef Tenderloin Mustard-Rubbed Pork Loin

Children's Buffet

Macaroni and Cheese Chicken Tenders French Fries

Dessert Presentation

Banana Foster with Vanilla Bean Ice Cream

Gourmet Mini Desserts

