EASTER BRUNCH

FLAVORED MIMOSAS AND ASSORTED SPARKLING BERRY-GINGER JUICES gf, df, nf, veg

Strawberry Mint | Raspberry Thyme | Blueberry Basil

PASTRIES

Freshly Baked Pastries, Cakes, and Breads veg

COLD TABLE

Sliced Fresh Fruit Platter gf, df, nf, veg, vegan

Wisconsin Artisan Cheese Display gf, veg

Dried fruits | nuts

Charcuterie Board gf, df, nf

Pickled vegetables | assorted mustards

House-Smoked Salmon and Whitefish gf, df, nf

Shrimp Cocktail Bar

Horseradish cocktail sauce | lemon wedges

Arugula Salad gf, nf, veg

Cherry tomatoes | fresh mozzarella | balsamic vinaigrette

Blue Cheese and Bacon Salad gf, nf

Baby kale | cherry tomatoes | buttermilk herb dressing

Cavatappi Primavera Salad df, veg

English peas | red peppers | almonds | mint | lemon aioli

Barbeque Pulled Pork Crostini df, nf

Crab Salad and Avocado Toast df, nf

ENTRÉES AND SIDES

Grilled Salmon gf, nf

Roasted asparagus | marble potatoes | mustard-dill sauce

Biscuits, Brats, and Beer Cheese Gravy nf

Buttermilk biscuits | Miesfeld's brat sausage | applewood cheddar and ale sauce

Maple-Glazed Roast Pork Loin gf

Brussels sprouts | dried cranberries | pecans

Classic Eggs Benedict nf

English muffin | local smoked pork loin | hollandaise sauce

Cheesy Baked Hash Brown Potatoes gf, nf, veg

Cherrywood-Smoked Bacon and Sausage Links df, gf, nf

Roast Fingerling Potatoes, Onions, and Peppers df, nf, veg, vegan

CHEF'S STATIONS

Garlic and Rosemary-Roasted Prime Rib of Beef gf, nf

Horseradish-chive cream

French Toast Bread Pudding nf. veg

Seasonal fruit compote | Drewry Farms maple syrup | whipped cream

Chef's Eggs and Omelets gf, nf, veg

Wild mushrooms | tomato | bell peppers | onions | spinach | bacon | ham | sausage | Wisconsin Artisan cheese

DESSERT

Chef's Selection Assorted Mini Pastries and Cakes

