

THANKSGIVING BOUNTIFUL BRUNCH

ARTISAN WISCONSIN CHEESE DISPLAY

Wisconsin Carr Valley brie baked with brandy infused berry compote
Hooks 5 year aged cheddar with bittersweet chocolate fondue
Grilled halloumi with marinated olives
Double Gloucester cheese with sundried apricot compote
Port and sage derby cheese with balsamic peach and bacon jam
New York flat breads, lavosh, grilled baguettes
Spiced nut mix

HARVEST OF STARTERS AND SALADS

Bacon and Brussels salad with smoked chicken
Autumn kale and apple salad with garlic croutons and sun-dried tomatoes
Orecchiette pasta salad with salami, herbs, and mozzarella
Exotic fruit salad cups with mango-passionfruit syrup and micro mint
Poached pear and blue cheese salad with balsamic vinaigrette
Wild rice and spiced sweet potato salad
House made granola, yogurt, and berry parfaits

Caesar salad display

Romaine lettuce, shaved parmesan, sun-dried tomatoes, torn croutons,
anchovies, house-made Caesar dressing



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SCULPTED ICE AND SEAFOOD DISPLAY

Citrus poached Gulf prawns with spicy mango and horseradish tomato cocktail sauces, oysters on the half shell, grilled octopus salad, black pepper mignonette, hot sauces, scallop ceviche with wonton chips, Alaskan cold smoked salmon, with toast points, eggs, capers, red onion

ACTION STATIONS

Fresh Eggs and Omelets

Ham, spinach, peppers, mushrooms, tomato, shrimp, scallions, bacon, sausage, asparagus, cheddar, gruyere, fresh herbs, jalapeno

The Carvery

Pear BBQ rubbed Virginia pit ham

Rosemary and garlic-basted turkey with roasted shallot giblet gravy

Cranberry tangerine sauce

Pommery mustard cream

Pineapple chutney

Artisan dinner rolls and butter

Chicken and Beef Satay Station

Bacon-wrapped beef and chicken satay grilled to order with creole honey mustard, giardiniera, horseradish, ginger steak sauce



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BRUNCH ENTRÉES

Herb-crusted salmon, garlic-dill cream sauce

Sausage, gruyere, and caramelized onion egg strata

Spinach-fontina stuffed chicken breast, sun-dried tomato cream

Crispy duck breast with juniper-Frangelico sauce & persimmon salsa

Charred cauliflower and sautéed French beans, with garlic roasted peppers

Buttery whipped potatoes with gravy

Sweet potato soufflé with homemade marshmallow topping

Breakfast sausage patties

Maple peppered bacon

Brown butter baby carrots with herbs

