

Mothers Day Buffet

MAY 14, 2017

SEATING TIMES: 10 AM-3 PM

Classic Caesar Salad, Herb Croutons, Parmesan Cheese
Butter Lettuce, Toasted Almonds, Rishi Tea Poached Pear, Orange Blossom Vinaigrette
Golden Potato Salad, Roasted Sweet Peppers, Corn, Poblano Vinaigrette
Toasted Orzo Salad, Oven-Dried Tomatoes, Fennel, Baby Spinach, Saffron Vinaigrette
Grilled Shrimp Salad, Andouille Sausage, White Beans, Arugula, Smoked Paprika Dressing
Smoked Atlantic Salmon, Traditional Condiments • Classic Shrimp Cocktail
Duck Terrine, Dried Cherries, Pistachios • Seasonal Fruit Display, Yogurt Dip
Vegetable Crudités, Herb Dip • Wisconsin Cheese and Sausage Display
Omelet Station • Eggs Benedict, Canadian Bacon, Hollandaise • Johnsonville Breakfast Sausage
Rosemary-Garlic Roasted Angus Prime Rib, Bordelaise, Horseradish Sauce
In-House Smoked Ham, Brown Sugar Ginger Glaze, Apple-Cherry Chutney
Garlic & Thyme Butter Basted Chicken, Natural Pan Jus
Citrus Glazed Salmon, Ramp Butter, Spring Vegetable Succotash
Cavatelli Primavera, Caramelized Red Onion, Spring Peas, Asparagus, Roasted Sweet Bell Peppers,
Finished with Fresh Basil & Sauce Rosa
Buttermilk Mashed Potatoes, Homemade Gravy, Fresh Thyme, Roasted Garlic
Asparagus, Roasted Zucchini, Squash, Roasted Garlic Shallot Butter
Muffins, Breakfast Breads, Fruit Danish
Sesame Semolina, Classic Brioche, Osthoff Dinner Rolls, Sourdough & Ciabatta Bread
Salted Caramel Crème Brule
Vanilla Cheesecake with Citrus Glaze
Triple Chocolate Mousse Cake
Mango Parfait, Olive Oil Cake and Chantilly Cream
Peach Bread Pudding
Fresh Fruit Tarlets

\$32.95 per adult, \$1 per year of child's age (4-12), plus tax and gratuity

Reservations are required, 920.876.5857. Online reservations available.

