



Champagne Easter Brunch | Menu

Sunday, April 20, 2025
10AM - 2PM

Cooking Station

- HONEY GLAZED HAM
- SMOKED, SLOW-COOKED TURKEY
- ROLLS, WHOLE GRAIN MUSTARD, GARLIC AIOLI, & DIJON MUSTARD

Made to Order Omelets & Waffles

- CHEF-PREPARED OMELETS
with Sausage, Ham, Peppers, Onions, Bacon, Spinach, Shrimp, Cheese, Mushrooms
- SALSA & SOUR CREAM on side
- BELGIAN WAFFLES
with assorted toppings Blueberries, Strawberries, Syrup, Whipped Butter, Cinnamon Whipped Cream, Mini Chocolate Chips, & Peanut Butter

Seafood Station

- SMOKED SALMON DISPLAY
with Capers, Seasoned Cream Cheese, & Grated Hard-Boiled Egg, Cucumbers, Grated Radishes, & Crostini Crackers
- SHRIMP COCKTAIL
with Lemon Wedges & Cocktail Sauce
- CRAB CAKES
with Remoulade Sauce
- ENGLISH BAKED HADDOCK

Salad Station

- CAPRESE SALAD
with Mozzarella & Sweet Basil Pesto
- FRUIT SALAD
- RAMEN NOODLE SALAD

Buffet Line

- FRITTA
with Ham, Cheese, & Caramelized Onion
- HOLLANDAISE SAUCE
- BUTTERMILK BISCUITS
- SAUSAGE GRAVY
- BACON
- SAUSAGE
- GREEN BEAN ALMONDINE
- CUMIN BUTTERED CARROTS
- GARLIC & CHEDDAR WHIPPED MASHED POTATOES
- HASHBROWNS
- SEASONED RICE PILAF
- CITRUS HERB-MARINATED BONE IN CHICKEN
- BEEF TIPS
with a Red Wine Reduction Gravy
- STUFFED PEPPERS

Dessert Station

- Variety of
- CAKES
 - PIES
 - SWEET TREATS

Over 10 Years = \$46.00++ | Children 5-9 Years = \$15.00 ++
Children 4 Years & Under Eat Free

RADISSON[®]

LA CROSSE

CALL - 608-793-5018 FOR RESERVATIONS

THREE RIVERS
river view restaurant & bar

