

Mother's Day Champagne Brunch

Sunday, May 11, 2025



Carving Station

• HONEY GLAZED HAM • SMOKED, SLOW-COOKED TURKEY with 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

• FRITTATA
with Ham, Cheese,
& Caramelized Onion
• BACON
• SAUSAGE
• CITRUS HERB-MARINATED
BONE IN CHICKEN
• BEEF TIPS
with a Red Wine
Reduction Gravy

HOLLANDAISE SAUCE
 BUTTERMILK BISCUITS
 SAUSAGE GRAVY
 GREEN BEAN ALMONDINE
 CUMIN BUTTERED CARROTS
 GARLIC & CHEDDAR
WHIPPED MASHED POTATOES
 HASHBROWNS
 SEASONED RICE PILAF
 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

CALL - 608-793-5018 FOR RESERVATIONS



