

2019 Easter Grand Hall Brunch Buffet

Sunday, April 21, from 10 a.m. to 2 p.m.

Call 715-345-1600 today to reserve your table!

Our Grand Hall Buffet menu includes:

Breakfast Pastries

Assorted Racine Kringles, mixed berry shortbread tarts, chocolate banana nut bread, and salted caramel pecan cinnamon rolls

Platters, Bars, and Salads

Cocktail shrimp, snow crab claws, smoked salmon, cocktail sauce, Old Bay aioli, and fresh lemons; traditional deviled eggs, bloody mary deviled eggs, and loaded deviled eggs; fresh fruit platter with berries; crudité platter with green goddess dressing; and strawberry spinach salad with raspberry vinaigrette

Hot Breakfast Items

Nolechek's hickory-smoked bacon and breakfast sausage links; caramelized banana pecan French toast with Nutella drizzle; corned beef hash with sweet potatoes, shredded carrot, and parsley; buttermilk-fried chicken and waffles with Wisconsin maple syrup; rooted vegetable au gratin (russet potatoes, sweet potato, butternut squash, and Parmesan béchamel); crisp tater tots; and loaded potato skin nests filled with eggs, cheddar, and crème fraîche

Waffle Creation Station

Belgian waffles, whipped butter, maple syrup, chocolate sauce, caramel sauce, chocolate chips, sliced strawberries, blueberries, pecans, almonds, powdered sugar, whipped cream, and buttermilk-fried chicken

Egg Station

Scrambled Egg Bar—scallions, cherry tomatoes, cheddar cheese, smoked bacon, black bean salsa, fire-roasted tomato salsa, jalapeños, hot sauce, sour cream, and tortillas
Eggs Benedict Bar—poached farmers egg, hollandaise sauce, ham, bacon, salmon lox, breakfast sausage, and assorted English muffins

Dinner Station

Scottish salmon Wellington with spinach, puff pastry, and lemon chive cream; citrus-herb baked chicken with rosemary chicken jus; maple-roasted Brussels sprouts with butternut squash; and new potato hash with baby carrots, pearl onions, and red potato

Carving Station

Orange bourbon maple-baked ham, and herb-garlic slow-roasted prime rib with horseradish sauce and garlic jus

Desserts

Red Velvet Cake | Carrot Cake | Chocolate Truffles | Banana Nut Chocolate Trifles
Strawberry Pistachio Cheesecake Trifles | Dark and White Chocolate Covered Strawberries
Watermelon Basket Fruit Kabobs with berry yogurt dipping sauce

Beverages

Mission 16 coffees | Assorted juices | Milk | Tea
Select beer, wine, mimosas, and bloody marys – \$6

Adults, \$32 per person | Children 5-10, \$13 per person | Children 4 and under, complimentary
Pricing doesn't reflect tax.