The Grain Exchange
Easter Brunch – Sunday, April 16, 2017

Appetizer Stations
Country Pork Au Poirve, Mousse Truffee, Champagne Country Pork Pate & Wisconsin Cheeses & Yogurt Parfaits with dried fruit

Accompanied with Breads, crackers, seasonal preserves (raspberry, apricot), cornichons and European mustards

Smoked Salmon and Cured Salmon with crackers & mini bagels, chopped egg, red onions, capers, dill creme fraiche

Seasonal Fresh Fruit and Vegetable Crudite, Breakfast breads (banana, cranberry orange), Muffins (blueberry, Banana, Chocolate, Bran) Croissants

Including preserves (raspberry, apricot), whipped cream cheese, cherry cream cheese, whipped butter & Roasted Red Pepper Hummus and assorted dips (ranch)

Italian Pasta Salad - Mozzarella, olives, red onions, roasted red pepper, cucumber & Italian vinaigrette

Caesar Salad with romaine lettuce and anchovy Romano dressing
Summer Fruit Salad with assorted berries, slivered almonds, crumbled blue cheese and raspberry vinaigrette

Omelet Station
Made-to-order Omelets,
Toppings Include: sautéed mushrooms, peppers, tomatoes, onions, bacon and ham, Swiss cheese, cheddar cheese, Egg Beaters, Scrambled eggs with Creme fraiche topped with chives

Crispy Bacon and Breakfast Sausage
Crepe and French Toast Station
Made-to-order Crepes and Brioche French Toast
Toppings Include: mixed berry compote, apples in brown sugar, Vermont maple syrup, Cinnamon, powdered sugar, whipped butter, mini choc chips, chocolate sauce, whipped cream
Roast Beef Hash with roasted sweet potatoes, onions, peppers

Carving Station
Chef Carved Prime Rib with Au Poiver sauce and Horseradish Sauce Chef
Carved Ham with Pineapple and Brown Sugar Glaze White Cheddar & Gruyere
Mac N’ Cheese with herbed panko breads crumbs