The Grain Exchange
Mother’s Day Brunch – Sunday, May 14, 2017

Appetizer Stations
Cocktail Shrimp with Cocktail Sauce and a celery stick - with additional cocktail sauce, dijonaise and limons
Jonah Crab Claws with cocktail Sauce and a celery stick - with additional cocktail sauce, dijonaise and limons
Country Pork Au Poirve, Mousse Truffee, Champagne Country Pork Pate & Wisconsin Cheeses & Yogurt Parfaits with granola, dried fruit & nuts
Accompanied with Breads, crackers, seasonal preserves (raspberry, cherry, apricot), cornichons and European mustards
Smoked Trout and Cured Salmon with crackers & mini bagels, chopped egg, red onions, capers, dill creme fraiche
Seasonal Fresh Fruit and Vegetable Crudite, Breakfast breads (banana, lemon poppy seed, cranberry orange, pumpkin walnut), Muffins (blueberry, Banana, Chocolate, Bran)
Croissants including preserves (raspberry, cherry, apricot), whipped cream cheese, cherry cream cheese, whipped butter & Roasted Red Pepper Hummus & Pita Chips and assorted dips (ranch)
Italian Pasta Salad Mozzarella, olives, salami, roasted red pepper & 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
Fresh Jonah Crab Claws with Cocktail Sauce and Celery Stick

Omelet Station
Made to order Omelets, Toppings to Include: sautéed mushrooms, peppers, tomatoes, onions, bacon and ham, Swiss cheese, cheddar cheese, egg beaters Scrambles eggs with Creme fraiche topped with chives
Crispy Bacon and Breakfast Sausage
Crepe and French Toast Station
Made to order Crepes with Ham & Gruyere cheese sauce or sweet Ricotta and Berry Compote and Brioche French Toast with powered sugar
Toppings Include: mixed fresh berries, apples in brown sugar, Vermont maple syrup, Cinnamon, powdered sugar, whipped butter, mini choc chips, chocolate sauce, whipped cream Roast Beef Hash with roasted Idaho and sweet potatoes, onions, peppers
Carving Station
Chef Carved Prime Rib with Au Poive sauce and Horseradish Sauce
Chef Carved Ham with Brown Sugar Glaze
Cedar Planked Salmon with Grainy French Mustard, Fine herbs and smoked bacon
Cheddar & Gruyere Mac N' Cheese with herbed panko breads crumbs
Garlic Mashed Yukon gold potatoes with chives
Roasted Cauliflower and carrots sautéed with lemon butter and shallots, Fresh Rolls

Kids Station
Chicken fingers with ketchup and honey mustard,
Housemade Mac n cheese, Pigs in a Blanket and Cheesy Scrambled Eggs

Dessert Station
Assorted Mini Cupcakes, lemonade bars, assorted mousse cups, petit fours, assorted cheesecake bites, assorted Mother’s Day sugar cookies, assorted fruit pies and pecan pie, carrot cake, red velvet cake & chocolate
Pecan bars, and a made to order S’mores bar with Graham Crackers, Marshmallows, Hershey Bars and Reeses’s Peanut